

THE BRIGADE  
IS PLEASED TO PRESENT  
HIS FESTIVE MENUS

(JANUARY-FEBRUARY-MARCH)

LA LISETTE

Amuse-bouche

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Soft-boiled egg at 64°  
Polenta foam & mushrooms

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Entire grilled herbed chicken  
Baby potatoes & seasonal vegetables

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Tropical fruit cheesecake

75

BAIN REYMOND

Amuse-bouche

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Lake Léman fera carpaccio  
Mango, fennel & samphire vinaigrette

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Beetroot risotto with roasted nuts

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Swiss grilled veal cut  
Potato mousseline & seasonal vegetables

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Chocolate marquise, vanilla ice cream

98

FAVERGES

Amuse-bouche

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Scallop carpaccio & citrus vinaigrette

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Saffron risotto in shellfish emulsion

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Swiss grilled Angus beef fillet  
Potato mille-feuille & port reduction

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Puff pastry Granny Smith tart with sorbet

108

PEUPLIER

Amuse-bouche

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Duck foie gras ballotine  
Clementine chutney & speculaas crumble

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Saffron Sardinian fregula pasta in shellfish emulsion

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Swiss grilled Angus beef fillet  
Creamy truffle-infused potatoes with rich reduction sauce

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Chocolate-praline delight, William pear sorbet

115