

THE BRIGADE
IS PLEASED TO PRESENT
HIS FESTIVE MENUS

(APRIL - MAY - JUNE - JULY - AUGUST)

LA LISETTE

Amuse-bouche

Soft-boiled egg at 64°
Polenta foam & mushrooms

Grilled hangar steak
Baby potatoes
Seasonal vegetables

Fruit salad & sorbet

75

BAIN REYMOND

Amuse-bouche

Trout tartare with crunchy fennel & dill

Swiss grilled veal medallion
Crispy polenta
Eggplants caponata

Strawberry & rhubarb cheesecake

85

FAVERGES

Amuse-bouche

Smoked Lake Léman fera carpaccio
Pickled radishes with peas

Sardinian fregula pasta with wild garlic

Swiss «Limousine» ribeye steak with chanterelle mushrooms
Potato mille-feuille & seasonal vegetables

Chocolate marquise, vanilla ice cream

98

PEUPLIER

Amuse-bouche

Royal sea bream tartare with zucchini & sun-dried tomatoes

Langoustine risotto with shellfish stock

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

Puff pastry Granny Smith tart with sorbet

108