

Business Lunch

From the 13 to the 24 of April 2026

Starters

Seabream ceviche, coconut milk, lime, ginger and
condiment

or

Soft-boiled egg 64°C, morels, creamy sauce with
yellow vine sauce and crispy tile

Main courses

Slow cooked chicken, mashed potato, broad beans
and peas fricassee with a spring onion meat sauce

or

Grisons salmon à la plancha, mashed sweet potato,
pak choi, shiitake mushrooms and crunchy
vegetables with kalamansi

Desserts

Île flottante with rhubarb and a red berries lighted
cream

or

Chocolate and tonka beans ganache like a crème
brûlée, vanilla ice cream and a caramel sesame
biscuit

