

Business Lunch

From the 13 of July to the 21 of August 2026

Starters

Summer Vegetable Harvest, chickpea creamy dip and arugula pesto

or

Smoked salmon and ricotta maki, Zebra tomato coulis and toasted buckwheat

Main courses

Roasted pigeon supreme, quinoa couscous with dried fruits and a rich mild-spice juice

or

Sea bass fillet à la plancha, grilled vegetables, confit onions and tomatoes, fresh herb and lemon tapioca vierge dressing

Desserts

Vanilla panna cotta, Valais apricot duo and nectarine, with oat granola

or

Speculoos cheesecake with mixed red berries

