

l'Atelier de *Mirto*

TAKE AWAY

Menu *Terroir*

CHF 65,00 per person

Maccheroncelli, "black nose" Valais lamb ragout

Candied pork cheeks with red wine and smoked bacon,
polenta *gratinée*

The Dark Chocolate and the Pear **(VG)**

Menu *Atelier*

CHF 85,00 per person

Simmental veal and foie gras terrine, red onion and blueberry vinegar
marmalade **(GF)**

Grisons salmon ceviche, lime, coriander, chilli pepper **(GF)**

Stuffed St Gallen chicken, black truffle, port reduction and
winter roots **(GF)**

Blood orange, white chocolate and liquorice

Extras :

Bread portion ... 5,00/ per person **(GF on request)**

Cheese tasting ... 14,00

Homemade sorbets and ice creams ... 8,00/ per scoop
(VEG, LF, GF depending on flavour)

Order by phone on (+41) 027 775 28 00 before 6pm for a pick up the following day for lunch or dinner

Please do let us know if you have any allergy and/or intolerance

VG: Vegetarian / GF: Gluten free / LF: Lactose free / VEG: Vegan

l'Atelier de *Mirto*

TAKE AWAY

Carte des Vins / Wine List

	37,5cl	75cl	Magnum
VINS SUISSES - BLANCS			
Petite Arvine 2018 Germanier		53,00	
Humagne Blanche 2017-18 Clos de Mangold - Reynard		61,00	
Amigne - Mitis - 2015 Germanier	75,00		
VINS SUISSES - ROUGES			
Pinot Noir 2018 Les Bernunes - Zufferey		48,00	
Humagne Réserve 2015 Germanier		89,00	
Merlot 2016 Domaine Sarvat		53,00	
Cornalin Réserve 2016 Germanier		85,00	
VINS DE BORDEAUX			
Baron de Brane 2015 Margaux - 2nd vin de Château Brane-Cantenac		82,00	
Château Les Ormes de Pez 2009 St Estèphe		137,00	301,00
Pagodes de Cos 2015 St Estèphe - 2nd vin de Château Cos D'Estournel		141,00	
VINS DE TOSCANE			
Poggio ai Ginepri 2018 Tenuta Argentiera		59,00	
Lino Volpaiole 2014 Fuori Mondo		98,00	
Amaë Volpaiole 2014 Fuori Mondo		135,00	