

l'Atelier de *Mirto*

Menu served at l'Atelier, exclusively to hotel guests

Lunch between 12:00pm to 1:45pm

Dinner between 7:00pm to 10:00pm

Mont d'Or snails, black garlic and artichoke bouquet ...	34
Risotto "Gran Riserva" with red pepper, lemon and matcha tea ...	28
Artisanal serac cheese gratinated with herbs, pickled vegetables and mesclun salad ...	20
Bremgarten char, butter foam and red radishes ...	36
Garganelli with Ticino luganighe, broccoli and sbrinz cheese ...	32
Wild turbot from Brittany, white sorrel and seaweed butter ...	54
Rack of lamb from the Lucerne pastures, savory and Espelette pepper juice ...	56
Caramelized veal shank with aromas, candied lemons ...	52
Roasted aged Simmental beef, shallots confit with gamay ...	58
Selection of swiss cheeses ...	18
Tomme du Bougne, fruit mostarda and nut bread toast ...	18
Candied pink grapefruit, white chocolate and salted butter shortbread ...	18
Chocolate fondant, heart of vanilla ice cream ...	18
Homemade sorbets and ice creams (per scoop) ...	6

Keeping it classic. . .

Seasonal soup of the day ...	18
Mix of crunchy salads, lemon vinaigrette ...	12
Cured and dried meat from Valais, mountain cheeses and pickled vegetables ...	28
Cheese fondue (from Verbier creamerie)	
Traditional beef tartare, toasts and french fries ...	46

For the whole table

Menu "Terroir" CHF 105

4 courses tasting menu

Wine pairing CHF 45

Cheeses tasting CHF 15

Menu "Atelier" CHF 150

7 courses tasting menu

Wine pairing CHF 55

Cheeses tasting CHF 15