hôtel palafitte

restaurant | la table

À la carte



To Start

Tuna tiradito 29
Avocado, radish, and cancha corn

Duck foie gras 36
Prunes, Armagnac and walnut kernels

Heirloom tomatoes 28
Stracciatella and basil

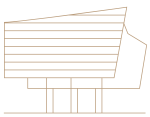
Beef carpaccio 29
Artichoke, pickled chanterelles, Parmesan cheese And summer truffle

Forest tartlet 26
Candied egg yolk and hazelnut

From the Garden

Palafitte salad 24
Chickpeas, cucumber, sun-dried tomatoes, Taggiasca olives, and argan oil

Risotto 28
Pearl barley, zucchini, basil, fresh goat cheese



From the Sea

Linguine with lobster 72

Roasted sea bass 58
Confit fennel, bouchon potatoes, and shellfish bisque

Cod fish 52
Shellfish, potatoes and lemon balm

From the Land

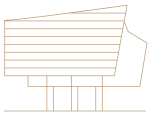
Dry-aged ribeye steak 64
Darphin potatoes, grilled scallions and shiso sauce

Guinea fowl supreme 49
Mushroom fricassee, parsley root, and supreme sauce

Roasted pork chop 45
Zaalouk, Perlina eggplant, and roasted jus

Sides

Seeland mesclun 6
Leman french fries 8
Green beans 10
Seasonal vegetables 10
Mashed potatoes 10



Desserts

the Finger 18
Whitefish, madeleine biscuit and caraway-flavoured whipped ganache

La Pavlova 17
Pear and Madagascan vanilla

The autumn sunshine 18
Orange blossom dessert, almond biscuit

L'Eclat 19
Raspberry cream, basil ice cream, and a tuile

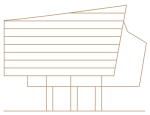
Selection of aged swiss cheeses 21

Ice creams and Sorbets*

One scoop 5

Flavors : Vanilla, coffee, caramel, pistachio, Chocolate, strawberry, raspberry, lemon

Supplement chocolate sauce or whipped cream 2



OUR MAÎTRES D'HÔTEL WILL BE PLEASED TO TAKE IN CONSIDERATION YOUR ALLERGIES AND FOOD RESTRICTIONS.

ORIGIN OF MEATS AND FISHES
SPRING CHICKEN, BEEF, PORK : Switzerland / DUCK FOIE GRAS : France
TUNA : FAO71 / OCTOPUS : Spain / SEA BASS : Greece / LOBSTER : FAO 21

ORIGIN OF BREAD: *SWITZERLAND AND E.U.*

PRICES 2026 | *All our prices are quoted in CHF, VAT and service included*

** does not meet the requirements of the label « FAIT MAISON »*