Degustation *Menu*

Tuna tiradito

Avocado, radish, and cancha corn

2024 Neuchâtel, Chasselas, Le Chameur, Cave des Lauriers

Duck foie gras

Prunes, Armagnac and walnut kernels

2024, Valais, Petite Arvine de Fully, cave des Amandiers

Roasted sea bass

Confit fennel, bouchon potatoes, and shellfish bisque

2023 Neuchâtel, Chardonnay, Le Rosy, Domaine Chambleau

Dry aged ribeye steak

Darphin potatoes, grilled scallions and shiso sauce

2023 Crozes-Hermitage, Syrah, Domaine Mucyn

Raspberry and basil entremets

Raspberry cream, basil ice cream, and a tuile

CHF 155.-

Food and wine pairing 4dl at CHF 55.-

This menu is available until 9pm
and is designed for the whole table.

hôtel palafitte
restaurant | la table