

Winter 2025 -2026



Le Cadre Royal



Our Culinary Journey

OPEN FROM 12:00 PM TO 2:00 PM
AND 7:00 PM TO 10:00 PM

Homemade



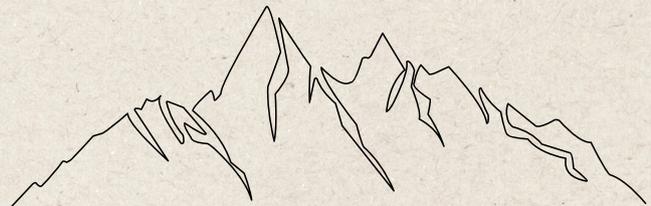
According to the criteria of the 'Fait Maison' label established by the Swiss Federation of Consumers (FRC), GastroSuisse, the Week of Taste, and Slow Food, the dishes offered on this menu are entirely prepared on-site from raw ingredients and traditional culinary products.

ORIGIN OF OUR PRODUCTS

Crustaceans: South America and Vietnam
Fish: Mediterranean
Black Cod: Atlantic
Tuna: Vietnam
Shellfish: Italy and France
Veal: Switzerland
Duck: France
Beef: Uruguay and Italy
Chicken: Switzerland and France
Lamb: United Kingdom

ALLERGENS

Our staff will be happy to provide information about the ingredients used in our kitchen that may cause allergies and/or intolerances.



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Le Cadre Royal

Tasting Starters

«*The Opening Notes of Our Culinary Symphony*»

FOIE GRAS TRILOGY

TERRINE ...
CRÈME BRÛLÉE ...
MOUSSE ...

ACCOMPANIED BY PRUNE JELLY AND BRIOCHE

CHF 38.-

SCALLOPS WRAPPED IN ARNAUD'S BACON

PUMPKIN VARIATION & LICORICE POWDER

CHF 32.-

OUR ZUCCHINI PARMIGIANA

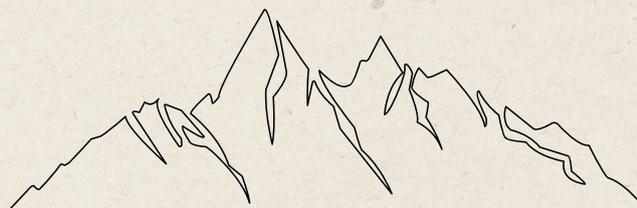
PROVOLONE DEL MONACO MILLEFEUILLE

CHF 28.-

CHARD AND TOMATO SOUP

FLAVORED WITH SOY & MISO

CHF 26.-



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Le Cadre Royal

Flavors of the Dolce Vita

« *Our Love and Passion,
Guided by Tradition* »

RICOTTA AND SPINACH RAVIOLI

*RICOTTA AND SPINACH RAVIOLI
WITH BUTTER & SAGE SAUCE, GRANA SHAVINGS*

CHF 28.-

TRUFFLE TAGLIOLINI

PARMESAN CREAM, TRUFFLE, AND SHAVINGS

CHF 38.-

LINGUINE WITH PIZZAIOLA SAUCE

BEEF CARPACCIO, SABAYON, AND PECORINO

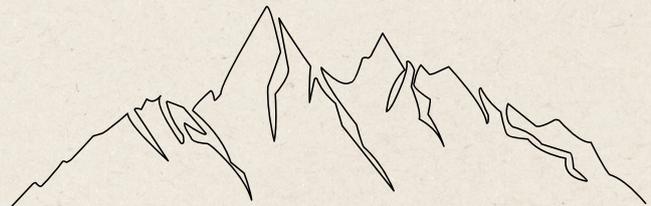
CHF 36.-

LOBSTER RISOTTO

*MANTECATO WITH BISQUE AND LOBSTER MEAT,
ACCOMPANIED BY THE WHOLE LOBSTER SERVED
ON THE SIDE.*

CHF 49.- PER PERSON

SERVED FOR 2 PEOPLE



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Treasures of the Sea

*« The Essence of the Ocean
in Every Dish »*

BLACK COD FILLET (SABLEFISH)

*REDUCED FISH STOCK, CREAMED AND STUFFED
ARTICHOKE*

CHF 49.-

STUFFED CHILLED SQUID WITH BROCCOLI, POTATOES, AND PROVOLA CHEESE

ASSORTED ACCOMPANIMENTS OF ITS STUFFING

CHF 49.-

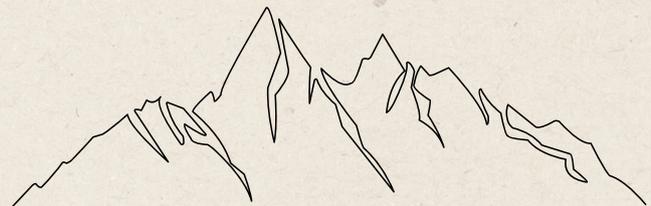
SEA BASS IN A SALT CRUST

*BUTTER-PEPPERED VEGETABLES, OVEN-ROASTED
POTATOES, AND HOLLANDAISE SAUCE*

Approximately 1.2 kg, Serves 2

30 Minutes Preparation

CHF 60.- PP



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Why Not the Cadre and Its Meat?

TRUFFLE-STUFFED GUINEA FOWL

CELERIAC PURÉE WITH BABY CARROTS

CHF 54.-

RACK AND BREAST OF LAMB

*MEAT JUS, JERUSALEM ARTICHOKE IN TWO
TEXTURES, WITH A SCOOP OF BASIL ICE CREAM*

CHF 56.-

HERENS BEEF TournEDOS

*HERB-SMOKED, WITH POTATOES AND SPINACH
VARIATIONS, AND MEAT JUS*

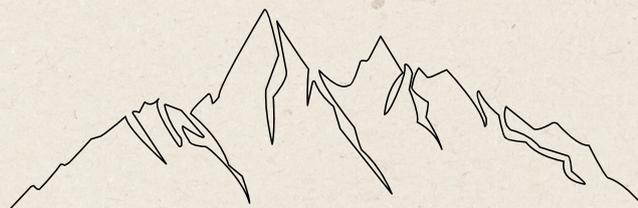
CHF 58.-

FIorentina BEEF RIB ON A HOT STONE

*BÉARNAISE SAUCE, WITH FRIES, ONION RINGS
& CRISPY VEGETABLES*

APPROXIMATELY 1.2 KG FOR 2 PEOPLE

CHF 80.- PP



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The Ultimate Indulgence in the Cadre

*« The Sweetness that Perfectly
Concludes Your Flavor Journey »*

REVISITED BABÀ

*CVANILLA CREAM ACCOMPANIED BY EXOTIC FRUIT
COMPOTE*

CHF 21.-

CHOCOLATE FONDANT WITH A GOOEY CARAMEL CENTER

RED FRUIT ICE CREAM

CHF 21.-

REVISITED APPLE STRUDEL

*RRAISINS AND APPLES, WITH CINNAMON SAUCE
& VANILLA ICE CREAM*

CHF 21.-

COFFEE WITH MINI DESSERTS

MINI DESSERTS AND TIRAMISÙ IN A GLASS

CHF 18.-

