



OUR GASTRONOMIC JOURNEY

*Open from 12:00 PM to 2:00 PM
and 7:00 PM to 10:00 PM*



FAIT MAISON

According to the criteria of the 'Fait Maison' label established by the Fédération romande des consommateurs (FRC), GastroSuisse, the Week of Taste, and Slowfood, the dishes offered on this menu are entirely prepared on-site using raw ingredients and traditional cooking products.

ORIGIN OF OUR PRODUCTS

Shellfish: South America and Vietnam
Fish: Mediterranean
Cod: Norway
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 inform you about the ingredients used in our cuisine that may cause allergies and/or intolerances.



Introductory Tastes

« THE FIRST NOTES OF OUR CULINARY SYMPHONY »

PRAWN BISQUE

Pan-Seared Prawns with Seaweed, Seasonal Vegetables Shellfish Sauce

CHF 26.-

TRILOGY OF FOIE GRAS

Terrine

Crème Brûlée with Red Fruit Brioche Bread

Prune Jelly and Brioche Bread

CHF 36.-

BEEF TARTARE

Served with a mixed salad and fries

Seasoned to your taste at the table

140 gr / 180 gr

CHF 46.- / CHF 60.-


Signature du Chef





FLAVORS OF THE DOLCE VITA

« OUR LOVE AND PASSION, FOLLOWING OUR TRADITIONS. »

RICOTTA AND SPINACH RAVIOLI

Butter Sauce

Sage Chips & Grana Flakes

CHF 28.-

TAGLIOLINI WITH ZESTY LEMON & BOTTARGA

Lemon with Mussel Bottarga

CHF 32.-



LOBSTER RISOTTO

Mantecato with bisque and lobster meat,
served with a whole lobster on the side.

CHF 46.-





TREASURES OF THE SEA

« THE ESSENCE OF THE OCEAN IN EVERY DISH. »

DORADA FILLET

Guazzetto of the Sea, Cherry Tomatoes, Fish Stock,
Bruschetta & Vegetables

CHF 45.-

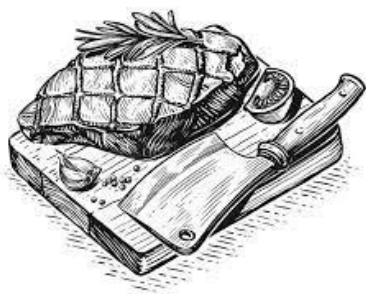

Signature du Chef

SALT-CRUSTED SEA BASS

Vegetables in Butter & Pepper,
Roasted Potatoes,
Hollandaise Sauce

APPROX. 1.2KG SERVED FOR 2 PEOPLE
30 minutes of preparation

CHF 60.- PER PERSON



*AND WHY NOT
LE CADRE AND ITS MEAT?*

ROAST RACK OF LAMB

Potato Millefeuille, Spinach
Lemongrass-Infused Meat Jus

CHF 48.-

BEEF Tournedos Rossini

Foie Gras Escalope, Duchess Potatoes, Burnt Onions

CHF 58.-

FIORENTINA-STYLE « RIBEYE STEAK »

Béarnaise Sauce

Fries and Crispy Onion Rings

APPROXIMATELY 1.2KG FOR 2 PEOPLE

CHF 80.- PP





THE ULTIMATE TREAT AT LE CADRE

« THE SWEETNESS THAT ENHANCES THE END OF YOUR FLAVOR JOURNEY »

CAFÉ GOURMAND

Mignardises et verrine de Tiramisù

CHF 16.-

REVISITED BABA

Velvety vanilla cream
Tropical fruit compote

CHF 19.-

THREE-CHOCOLATE MOUSSE

Milk, dark fondant & white chocolate
Served with Baileys ice cream

CHF 21.-

PANNA COTTA WITH RED BERRIES

CHF 15.- PP

GLACES & SORBETS

Parfum selon disponibilités du Chef

CHF 5.- PAR BOULE





SPRINGTIME FLAVORS

CAPRESE SALAD

Tomatoes, Burrata AOP & Pesto Sauce

CHF 22.-

CRISPY GOAT CHEESE SALAD

Mixed greens, Rye Bread & Crispy Goat Cheese

CHF 24.-

ARTICHOKE & RICOTTA BALL SALAD

Artichokes in Olive Oil & Crispy Ricotta

CHF 24.-