



Wine Program of Restaurant Musigny has been awarded with the Best of Award of Excellence 2018 by Wine Spectator Restaurant Awards.

Our wine selection offers a choice of more than 5000 bottles from 1200 producers, appellations and vintages. Please, refer to our service team for any advice you might need.

We serve only uniform menu to a party from 8 people. Contact us in advance so that we can meet your wishes.

Our kitchen accepts orders until 21:30.

Our service team will be happy to inform you about ingredients in our dishes that can cause allergies or intolerances upon your request.

DECLARATION OF ORIGIN:

Switzerland:	Veal, Beef, Suckling pig, Poulet
France:	Guinea-Fowl, Turbot, Scallops
Japan:	Miyazaki Wagyu
South Africa:	Scampi
China:	Imperial Caviar

## CHEF'S TASTING MENU

The Menu is served only for dinner and table wise.

### BEEF TARTARE

Egg yolk crème | Onion crunch | Dijon mustard seeds

### SCALLOPS

Bone marrow | Chives crème  
+ 20 gr *Imperial Caviar* CHF 52,00

### BRETON TURBOT

Zucchini | Saffron | Crustacean oil

### GUINEA-FOWL

Wild broccoli | Perigord truffle | Shiitake Dashi reduction

### CITRUS FRUITS VARIATIONS

5 COURSES:	145,00
4 COURSES (WITHOUT TURBOT):	118,00

## COLD APPETIZERS

WILD HERBS SALAD 14,00 | 19,00  
Pickled vegetables | Apple and walnut vinaigrette

BEEF TARTARE 24,00 | 36,00  
Egg yolk crème | Onion crunch | Dijon mustard seeds

KINGFISH SASHIMI 29,00  
Dill-Yuzu | Radish | Asian mayonnaise

GUINEA FOWL TERRINE 17,00  
Guinea fowl liver | Pickles / Pink pepper | Brown bread

30 GR IMPERIAL CAVIAR 105,00

## WARM APPETIZERS

SAUERKRAUT SOUP 16,00  
Steinheuers' blood sausage | Apple onion chutney

RAVIOLI WITH BEEF CHEEKS 24,00 | 34,00  
Beurre Blanc | Jus de Veau

SOUTH-AFRICAN SCAMPI 32,00  
Leek | Granny Smith | Crustacean foam

## MAIN COURSES

BRETON TURBOT	62,00
Zucchini   Saffron   Crustacean Oil	
GUINEA-FOWL	54,00
Wild broccoli   Perigord truffle   Shiitake Dashi reduction	
SUCKLING PIG BELLY	47,00
Celery and beetroot   Radish	
VEAL CHEEKS	47,00
Roasted Savoy cabbage   Tarragon & radish vinaigrette   Potato mousseline	
CELERY BAKED IN A SALT CRUST (VEGETARIAN DISH)	32,00
Tuber celery   Shiitake mushrooms   Vegetable juice	
CREATIONS TO SHARE	ON REQUEST
Daily changing recommendations from our kitchen (from 2 persons)	

## DESSERTS

GINGERBREAD	16,00
Milk ice cream   Honey   Chocolate	
CITRUS FRUITS VARIATIONS	16,00
CHEESE SELECTION	17,00
ICE CREAM AND SORBETS (PER CAM)	5,00