



RESTAURANT MUSIGNY HAS BEEN AWARDED WITH BEST OF AWARD OF EXCELLENCE 2018 BY WINE SPECTATOR FOR OUR EXTRAORDINARY WINE PROGRAM. OUR WINE COLLECTION CONTAINS MORE THAN 5000 BOTTLES FROM OVER 1200 PRODUCERS, LOCATIONS AND VINTAGES



OUR DEGUSTATION MENU CONSISTS OF CHANGING ARRANGEMENTS FROM OUR À LA CARTE DISHES.

THIS ENABLES TO US TO OFFER TO YOU A BROAD OVERVIEW OF OUR CUISINE.

AT YOUR REQUEST, WE'LL GLADLY ACCOMPANY THE MENU WITH A SUITABLE WINE PAIRING. PLEASE ASK OUR HOST FOR IT.



## DEGUSTATION MENU

5 COURSE MENU	105.00
4 COURSE MENU (WITHOUT 2ND COURSE)	88.00
3 COURSE MENU (WITHOUT 2ND AND 3RD COURSES)	72.00

## WINE PAIRING

(WHITE AND RED WINE 10 CL, SWEET WINE 5 CL)

5 COURSE MENU	50.00
4 COURSE MENU	40.00
3 COURSE MENU	30.00

- 1) BEEF TARTARE  
CARMELIZED SHALLOTS / AVOCADO / BRIOCHE
- 2) SEARED SCALLOPS  
CELERY CREAM / MARINATED CELERY BARS / HERBS OIL
- 3) FRIED EGG  
LEAF SPINACH / TRUFFLE POTATO CREAM
- 4) GLAZED VEAL SHANK  
FRIED FOIE GRAS / FLOWER SPROUTS / CRISPY POLENTA
- 5) BAISER À L'ORANGE  
MERINGUES / ORANGE SALAD / TONKA BEANS ICECREAM



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## A LA CARTE

### STARTERS

SMALL / REGULAR



**MUSIGNY SALAD**

AUTUMN SALAD LEAVES / VERJUS VINAIGRETTE / GRANOLA

13.00 / 18.00

**SEARED SCALLOPS**

CELERY CREAM / MARINATED CELERY BARS / HERBS OIL

22.00



**TUNA TATAKI**

WAKAME SALAD / PICKLED GINGER / LEMON VINAIGRETTE

28.00 / 39.00

**BEEF TARTARE**

CARAMELIZED SHALLOTS / AVOCADO / BRIOCHE

23.00 / 36.00



MARKED DISHES CAN ALSO BE ORDERED FOR LUNCH AS WELL.



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## ŒUFS MUSIGNY

FRIED EGG 22.00  
LEAF SPINACH / TRUFFLED POTATO CREAM



STEAMED EGG 19.00  
GREEN PEAS / MOREL CREAM

ŒUF PROVENÇALE 20.00  
OLIVES / DATE TOMATOES / FENNEL GREEN / SAFFRON BROTH

ONSEN EGG 23.00  
SMOKED SALMON / DILL / CRÈME FRAÎCHE



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## MAIN COURSES

SMALL / REGULAR



### BURRATARAVIOLI

DATE TOMATOES / SPINACH LEAVES / TAGGIASCA OLIVES / BELPER KNOLLE

24.00 / 31.00

### SEARED PERCH FILLET

LEAF SPINACH / PINE NUTS / LA RATTE POTATOES / BEURRE BLANC

43.00

### SAINT PIERRE

BRAISED FENNEL / BOUILLABAISSÉ BROTH / SPICY BULGUR

61.00



### CORN FED CHICKEN BREAST

LEMON RISOTTO / MOREL CREAM SAUCE / MINI LETTICE

40.00



### GLAZED VEAL SHANK

FRIED FOIE GRAS / FLOWER SPROUTS / CRISPY POLENTA

39.00 / 51.00

### SAUTÉED DEER ESCALOPE

GINGER-REDCABBAGE / CHESTNUT / SPÄTZLI / CRANBERRYSAUCE





50.00

OUR STAFF WILL GLADLY INFORM YOU ABOUT AVAILABLE BLACK ANGUS BEEF CUTS AS WELL AS SEASONAL DISHES.



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## DESSERTS

	POCHED SPICE PEAR FINANCIER / PEAR SORBET	13.00
	BAISER À L'ORANGE ORANGE SALAD / TONKA BEANS ICECREAM	13.00
	GATEAU CHOCOLAT SALE MANGO / PASSION FRUIT AND CHAMPAGNE SOUP / CRUMBLES	13.00
	SELECTION OF ICECREAM AND SORBETS PER SCOOP	4.50

WE ACCEPT ORDERS UNTIL 9.30 PM. WE HOPE FOR YOUR UNDERSTANDING.

OUR STAFF WILL GLADLY INFORM YOU ABOUT ANY INGREDIENTS IN OUR DISHES THAT CAN CAUSE ALLERGIES OR INTOLERANCES.

### DECLARATION OF ORIGIN:

FRANCE:	CHICKEN, SAINT PIERRE
SWITZERLAND:	BEEF, VEAL
AUSTRIA:	PERCH
USA:	SCALLOPS
INDONESIA:	TUNA

CHEF:

LUKAS RÜFENACHT