
Dear Guests,

I am very pleased to welcome you to our gourmet restaurant « Les Saisons ». Since the opening of the Grand Hotel du Lac in 1868 the pursuit of culinary perfection has always been a part of our tradition.

With the help of my brigade, I give you the opportunity to discover a cuisine that honours fresh seasonal and local products while giving great importance to herbs and spices from all over the world. Our sommelier is at your disposal to guide you in your choice for a perfect pairing between food and wine.

We wish you an excellent tasting moment, an unforgettable evening, and above all, bon appétit!

Thomas Neeser

« On request, our staff will be pleased to provide you with information about dishes that may cause allergies or other intolerances.

MENU

VOYAGE GASTRONOMIQUE

Scallops

Endive / Orange / Saffron

Vaudoise Riviera Char

Squash / Apple fruit / Nuts / Matcha green tea

Hen's Egg

White truffle / Salsifi / Spinach

Challans Duck

Raviole / Shallot / Rutabaga

Cheese Trolley

Swiss & French Cheese Selection

Pear

Hay / Christmas beer / Citrus fruit

Delicacies

4 courses menu | 115 Scallops / Challans Duck / Cheeses / Pineapple

5 courses menu | 135 Scallops / Char / Challans Duck / Cheeses / Pineapple

6 courses menu | 175 Full Menu

LA CARTE

STARTER

Duck Foie Gras	Hibiscus / Apple / Pistachio	44
Scallops	Endive / Orange / Saffron	48

SECOND STARTER

Char « Riviera Vaudoise »	Squash / Fruit apples / Nuts / Matcha green tea	46
Hen's Egg	White Truffle / Salsifi / Spinach	46

MAIN DISH

Pike Perch " Switzerland "	Jerusalem artichokes / Truffle / Sweet potato	62
Challans Duck	Raviole / Shallot / Rutabaga	60
Calf's sweetbreads	Potatoes/ leeks/ hazelnuts	58

CHEESE & DESSERT

Cheese Trolley	Swiss & French Cheese Selection	24
Pear	Hay / Christmas beer / Citrus fruit	24
Pineapple	Cranberry / Honey / Yuzu	24

Price in Swiss Francs, VAT & Service included

Origin of meat : France, Switzerland

Origin of fish : France, Switzerland