



ALPINE SHARING

TARTARE BITES Raw chopped beef with dressing	7.5
DUCK BREAST SALAD Mixed leaves, grapefruit & hazelnut	12
CHARCUTERIE & CHEESE BITES Sliced Coppa & Comté cheese on crispy sourdough	11.5
HASH BROWN RÖSTIES Topped with charcuterie & Comté cheese	7.5
CRÊPES MUSHROOM (V) Stuffed with mushrooms & spinach	8
CHICKEN SCHNITZEL Topped with remoulade	12
CROQUETTES (V) Filled with Reblochon cheese & served with romesco sauce	6

OFF-PISTE SHARING

CRAB GEM LEAVES Filled with aioli & crab	6
LOBSTER DUMPLINGS Mezzelune style pasta stuffed with lobster	7.5
WAGYU BEEF & FOIE GRAS DUMPLINGS Mezzelune style pasta stuffed with wagyu beef and foie gras	8.5
LOBSTER BUN Served with sour cream dressing	14
SEAFOOD SALAD Pan-fried mussels, clams & squid	16

CHEESE FONDUE

CLASSIC MOITIÉ-MOITIÉ A mix of Vacherin Fribourgeois & Gruyère cheese, served with bread & baby potatoes 250g	19
TRUFFLE MOITIÉ-MOITIÉ The Classic Fondue with black truffle, served with bread & baby potatoes 250g	25

MAINS

SUPERFOOD SALAD (VG) Pearl barley, avocado & pomegranate	12
GRILLED GLAZED PORK RIBS Served with chipotle sauce	16
VEGAN BURGER (VG) Grilled vegetable patty, topped with vegan Cheddar, tomato relish & served with fries	17
PAN-FRIED TROUT Served with celeriac purée & capers	22
CRISPY SKIN DUCK BREAST Served with red wine jus	26
WAGYU & FOIE GRAS BURGER Topped with pork belly, pickles, Raclette cheese & served with fries	24

SEAFOOD PLATTERS

FOR TWO PEOPLE

COMO Hot – king prawns, native mussels, clams & baby native squid On Ice – Jersey rock oysters, king prawns, white clawed crayfish & cured salmon	19 per person
CONSTANCE Hot – North American lobster, king prawns, native mussels, clams & baby native squid On Ice – North American lobster, Jersey rock oysters, king prawns, white clawed crayfish & cured salmon	29 per person
LÉMAN Hot – Scottish crab, North American lobster, king prawns, native mussels, clams & baby native squid On Ice – Scottish crab, North American lobster, Jersey rock oysters, king prawns, white clawed crayfish & cured salmon	39 per person

*Served hot with lobster mayonnaise, bisque, béarnaise & herb dressing.
Or cold with lobster mayonnaise, cabernet Sauvignon sauce, marie rose & herb dressing.*

JERSEY ROCK OYSTERS Portion of six, served with cabernet sauvignon sauce	16
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STEAKS

RIBEYE 200g	24
FILLET 200g	32
CÔTE DE BOEUF 1000g For Two People	45 per person
SAUCES Chimichurri, Blue Cheese, Peppercorn & Béarnaise	2 EACH

SIDES

CHARGRILLED TENDERSTEM BROCCOLI (VG)	5.5
HERITAGE TOMATO SALAD (V)	5.5
MIXED LEAVES SALAD (VG)	5.5
CHEESE GRATIN (V)	5.5
TRUFFLES & PARMESAN FRIES (V)	6.5

DESSERTS

VEGAN CHEESECAKE (VG) Pistachio mousse & rhubarb jam	6.5
CREME BRÛLÉE Caramelised custard, crystallised mint leaf	6.5
BANANA CHOCOLATE FONDANT (V) Banana cake with a melted chocolate centre	6.5
APPLE STRÜDEL Classic strudel dough rolled with apple compote, served with ice cream	6.5
CHOCOLATE FONDUE (V) Mix of dark & milk chocolate, served with a selection of seasonal fruits & homemade marshmallows	9.5



SET MENUS

MINIMUM TWO PEOPLE

MATTERHORN

35
per person

TARTARE BITES

Raw chopped beef with dressing

DUCK BREAST SALAD

Mixed leaves, grapefruit & hazelnut

PAN-FRIED TROUT

Served with celeriac purée & capers

RIBEYE STEAK

Served with peppercorn sauce

TRUFFLES & PARMESAN FRIES (V)

CHARGRILLED TENDERSTEM BROCCOLLI (VG)

APPLE STRÜDEL

Classic strudel dough rolled with apple compote, served with ice cream

MONT BLANC

70
per person

LOBSTER DUMPLINGS

Mezzelune style pasta stuffed with lobster

CHARCUTERIE & CHEESE BITES

Sliced Coppa & Comté cheese on crispy sourdough

TRUFFLE MOITIÉ-MOITIÉ FONDUE

The Classic Fondue with black truffle, served with bread & baby potatoes

GRILLED NORTH AMERICAN LOBSTER

Served with bisque sauce & mixed leaves salad

FILLET STEAK

Served with blue cheese & béarnaise sauces

TRUFFLES & PARMESAN FRIES (V)

CHOCOLATE FONDUE (V)

Mix of dark & milk chocolate, served with a selection of seasonal fruits & homemade marshmallows

MONTE ROSA (VEGETARIAN)

35
per person

HASH BROWN RÖSTIES (V)

Topped with Comte cheese

CRÊPES MUSHROOM (V)

Stuffed with mushrooms & spinach

CLASSIC MOITIÉ-MOITIÉ FONDUE

A mix of Vacherin Fribourgeois & Gruyère cheese, served with bread & baby potatoes

VEGAN BURGER (VG)

Grilled vegetable patty, topped with vegan Cheddar, tomato relish & served with fries

SUPERFOOD SALAD (VG)

Pearl barley, avocado & pomegranate

VEGAN CHEESECAKE (VG)

Pistachio mousse & rhubarb jam

FOLLOW THE SUN COCKTAILS

TEARS OF CHIOS

Fig infused Roots Mastic, Cocchi Rosa, yuzu & egg white

16

FLAMENCO DE LA FRONTERA

Cherry infused Tio Pepe Fino sherry, Crème de Pêche & yuzu

14

CORNISH TASTY

Wrecking Coast Scurvy Gin, strawberry & plum shrub & tonic

16

ROMEO'S FASHION

Tomato & basil infused Campari, Heritage vermouth & soda

14

HAY, ANGEL!

Hay infused Rebel Yell Bourbon, sweetcorn syrup & vanilla bitters

16

CHAMPAGNE & SPARKLING

125ML

NV DEVAUX CUVÉE D

Champagne, France

15

NV GOSSET BLANC DE BLANCS, BRUT

Champagne, France

20

NV CARTE CORAIL, DOMAINE DES BAUMARD ROSÉ

Loire, France

12

OUR FULL SELECTION OF CHAMPAGNE, COCKTAILS
AND WINES CAN BE FOUND IN OUR DRINKS MENUS