

THE BAR

SOUPS

Carrot Ginger Soup

Sautéed pak choi, roasted almonds, coconut foam
Karotten-Ingwer-Suppe, sautierter Pak Choi, geröstete Mandeln, Kokosnuss-Schaum
CHF 22

Gazpacho

Quinoa, watermelon, tomatoes, herb mesclun
Quinoa, Wassermelone, Tomate, Kräuter-Mesclun
CHF 22

Tom Kha Gai Soup

Chicken and coriander
Poulet und Koriander
CHF 24

BOOSTER

Green Smoothie

Orange, apple, avocado, spinach, peppermint, lime
Orange, Apfel, Avocado, Spinat, Pfefferminze, Limette
CHF 18

TO START

TO SHARE

Selection of Dim Sum (8 pieces) CHF 38

Dim-Sum-Selektion (8 Stück)

Bruschetta with Tomatoes CHF 10

Tomaten-Bruschetta

Colourful Potato Chips with Guacamole CHF 16

Farbige Kartoffel-Chips mit Guacamole

Fried Zucchini CHF 16

Frittierte Zucchini-Stäbchen

Hummus & Marinated Moroccan Carrots CHF 26

Hummus und marokkanisch marinierte Rübli

SPOIL YOURSELF

Rock Lobster Tempura

Asian vegetables, spicy mayonnaise, spring onions, sesame
Felsenkrebs-Tempura, asiatisches Gemüse, pikante Mayonnaise, Frühlingszwiebeln, Sesam
CHF 48

Caviar Selection „I am diamond Sturgeon“

30 / 50 Grams, Traditional Garnish
Kaviar-Selektion „I am diamond Sturgeon“
30 / 50 Gramm, traditionelle Beilagen
CHF 285 for 30 g / CHF 390 for 50 g

LOCAL

Local Smoked Salmon from Château-d'Œx

Fennel and citrus fruit salad, toast, horseradish mousse, dill mustard and honey sauce
Rauchlachs aus Château-d'Œx
Fenchel-Zitrusfrucht-Salat, Toast, Meerrettichmousse, Dill-Senf-Honig-Sauce
CHF 38

“Plättli”

Dried meat, Gstaad mountain cheese refined with herbs, marinated olives
Trockenfleisch, Gstaader Kräuterkäse, marinierte Oliven
CHF 32

Beef Steak Tartare

Simmental beef tartare (140 g), toast
Simmentaler Rindstatar (140 g), Toast
CHF 44

Croque Monsieur

Ham from Gstaad, Gruyère, Dijon mustard, cream cheese, pointed cabbage and grain salad, French fries
Gstaader Schinken, Gruyère, Dijon-Senf, Frischkäse, Spitzkohl-Getreide-Salat, Pommes frites
CHF 38

Gstaader Bratwurst

Veal sausage, onion sauce, potato salad, red currant compote
Kalbsbratwurst, Zwiebelsauce, Kartoffelsalat, rotes Johannisbeerkompott
CHF 36

CLASSICS

Yellowfin Tuna, Avocado & Salmon Tartare

Avocado mousse, ginger and physalis sorbet, white sesame dressing
Yellowfin Thunfisch-, Avocado- und Lachstatar, Ingwer-Physalis-Sorbet, weisses Sesam-Dressing
CHF 44

Le Grand “Vitello Tonnato”

Herb mesclun, dried cherry tomatoes
Kräuter-Mesclun, getrocknete Cherrytomaten
CHF 38

Beef Carpaccio

Beef fillet carpaccio, mayonnaise, black summer truffle
Carpaccio vom Rindsfilet, Mayonnaise, schwarzer Sommertrüffel
CHF 44

Club Sandwich

Tender chicken breast, bacon (or avocado), egg, Gruyère, tomatoes, cocktail sauce, French fries
Zarte Pouletbrust, Speck (oder Avocado), Ei, Gruyère, Tomaten, Cocktailsauce, Pommes Frites
CHF 38

Le Grand Burger

Beef burger, Gruyère (or raclette cheese), bacon, tomatoes, red onions, gherkins, BBQ sauce, French fries
Rindsburger, Gruyère (oder Raclettekäse), Speck, Tomaten, rote Zwiebeln, Essiggurken, BBQ-Sauce, Pommes Frites
CHF 42

Original Wiener Schnitzel

Crispy Wiener Schnitzel, arugula and tomatoes salad, balsamic vinaigrette, cranberry jam
Knusprig gebackenes Wiener-Schnitzel, Rucola-Tomaten-Salat, würzige Balsamico-Vinaigrette, Preiselbeersauce
CHF 68

Zürcher Geschnetzeltes

Veal slices in a creamy mushroom sauce, rösti
Zürcher Kalbsgeschnetzeltes, Rösti
CHF 62

The Absolut Tender

A juicy 300 g beef fillet steak, green pepper sauce, béarnaise, garlic chilli mayonnaise, French fries
Softig zartes Rindsfilet (300 g), serviert an grüner Pfeffersauce, Béarnaise-Sauce, Knoblauch-Chili-Mayonnaise, Pommes Frites
CHF 82

FRESH & HEALTHY

The Healthy Bean

Green beans, edamame, avocado, chickpeas, herbal vinaigrette
Grüne Bohnen, Edamame, Avocado, Kichererbsen, Kräutervinaigrette
CHF 32

Specie Rara

Heirloom cherry tomatoes, burrata, basil, pine nuts, extra virgin olive oil
Specie Rara Cherrytomaten, Burrata, Basilikum, Pinienkernen, Olivenöl
CHF 32

La Novella

Salad mesclun, zucchini flowers filled with fresh cheese, grilled almonds, peach
Mesclun-Salat, Zucchini Blüten gefüllt mit Frischkäse, geröstete Mandeln, Pfirsich
CHF 44

Greek Salad

Lettuce, feta or vegan feta cheese, Kalamata olives, cucumber, tomatoes, bell pepper
Grüner Salat, Feta oder veganer Feta, Kalamata-Oliven, Gurken, Tomaten, Peperoni
CHF 32

Caesar Salad

Grilled chicken breast, lettuce, croutons, parmesan flakes, egg, datterino tomatoes
Grillierte Pouletbrust, Kopfsalatherzen, Croutons, Parmesanflocken, Ei, Datterino-Tomaten
CHF 48

RISOTTO

Risotto Vialone Nano

Zucchini “Scapece”, Mazara Red Prawns Tartare (on request vegetarian version available)
Zucchini “Scapece”, Gambero Rosso-Tatar (auf Anfrage auch vegetarisch erhältlich)
CHF 44 / CHF 40 (vegetarian version)

PASTAS

Potato Gnocchi

Three tomatoes, basil, parmesan cheese
Kartoffel-Gnocchi, dreierlei Tomaten, Basilikum, Parmesan
CHF 32

Calamarata

Basil pesto “Genovese” with potatoes and green beans
Basilikumpesto “Genovese” mit Kartoffeln und grünen Bohnen
CHF 34

Linguine alle Vongole

Clams, fermented black garlic, olive oil and preserved chilli
Venusmuscheln, fermentierter schwarzer Knoblauch, Olivenöl und eingelegte Chili
CHF 42

Carbonara “in padella”

Rigatoni, egg yolk, Pecorino cheese, guanciale
Rigatoni, Eigelb, Pecorino, Guanciale
CHF 34

Penne “alla Vodka”

Beef pastrami
Rindspastrami
CHF 32

FOR TWO

Le Grand Spaghettonne ... for the connoisseur ...

Variety of tomatoes, basil (30 min preparation time)
Tomaten-Variation, Basilikum (30 min Vorbereitungszeit)
CHF 64

BALANCE

Salmon Teriyaki

Wok vegetables
Lachs-Teriyaki, Wok-Gemüse
CHF 58

Sea Bass Fillet

Sautéed zucchini, datterino tomatoes, fresh baby spinach, lemon, olive oil
Sautierte Zucchini, Datterino-Tomaten, frischer Babyspinat, Zitrone, Olivenöl
CHF 58

Vegetarian Burger

Quinoa beetroot burger, avocado, organic egg, curry dip, sweet potato fries, mixed salad with seasonal fruits
Quinoa-Randen-Burger, Avocado, Bio-Ei, Currydip, Süsskartoffel-Pommes Frites, gemischter Salat mit saisonalen Früchten
CHF 38




Grilled Chicken Breast from the Alpstein

Market vegetables, chimichurri sauce
Grillierte Alpstein-Pouletbrust, Marktgemüse, Chimichurri-Sauce
CHF 48

THE BAR


SOUPS

Carrot Ginger Soup   
Sautéed pak choi, roasted almonds, coconut foam
Soupe à la carotte et au gingembre, pak choi sautés, amandes grillées, mousse de noix de coco
CHF 22

Gazpacho   
Quinoa, watermelon, tomatoes, herb mesclun
Quinoa, pastèque, tomates, mesclun d'herbes
CHF 22

Tom Kha Gai Soup
Chicken and coriander
Poulet et coriandre
CHF 24

BOOSTER

Green Smoothie 
Orange, apple, avocado, spinach, peppermint, lime
Orange, pomme, avocat, épinard, menthe, citron vert
CHF 18

TO START

TO SHARE

Selection of Dim Sum (8 pieces) CHF 38

Sélection de Dim Sum (8 pièces)

Bruschetta with Tomatoes CHF 10

Bruschetta aux tomates

Colourful Potato Chips with Guacamole CHF 16

Chips de pommes de terre colorées et guacamole

Fried Zucchini CHF 16

Bâtonnets de courgettes frits

Hummus & Marinated Moroccan Carrots CHF 26

Houmous et carottes marinées à la marocaine

SPOIL YOURSELF

Rock Lobster Tempura

Asian vegetables, spicy mayonnaise, spring onions, sesame
Tempura de langouste, légumes asiatiques, mayonnaise piquante, oignons nouveaux, sésame
CHF 48

Caviar Selection „I am diamond Sturgeon“

30 / 50 Grams, Traditional Garnish
Sélection de caviar „I am diamond Sturgeon“
30 / 50 grammes, garniture traditionnelle
CHF 285 for 30 g / CHF 390 for 50 g

LOCAL

Local Smoked Salmon from Château-d'Œx

Fennel and citrus fruit salad, toast, horseradish mousse, dill mustard and honey sauce
Saumon fumé de Château-d'Œx, salade de fenouil et agrumes, toast, mousse de raifort, sauce moutarde à l'aneth et au miel
CHF 38

“Plättli”

Dried meat, Gstaad mountain cheese refined with herbs, marinated olives
Viande séchée, fromage de montagne de Gstaad aux herbes, olives marinées
CHF 32

Beef Steak Tartare

Simmental beef tartare (140 g), toast
Tartare de bœuf du Simmental (140 g), toast
CHF 44

Croque Monsieur

Ham from Gstaad, Gruyère, Dijon mustard, cream cheese, pointed cabbage and grain salad, French fries
Jambon de Gstaad, Gruyère, moutarde de Dijon, fromage frais, salade de chou pointu et de céréales, frites
CHF 38

Gstaader Bratwurst

Veal sausage, onion sauce, potato salad, red currant compote
Saucisse de veau, sauce aux oignons, salade de pommes de terre, compote de groseilles rouges
CHF 36

CLASSICS

Yellowfin Tuna, Avocado & Salmon Tartare

Avocado mousse, ginger and physalis sorbet, white sesame dressing
Tartare de thon jaune, d'avocat et de saumon, sorbet au gingembre et au physalis, vinaigrette au sésame blanc
CHF 44

Le Grand “Vitello Tonnato”

Herb mesclun, dried cherry tomatoes
Salade mesclun, tomates cerises séchées
CHF 38

Beef Carpaccio

Beef fillet carpaccio, mayonnaise, black summer truffle
Carpaccio de filet de bœuf, mayonnaise, truffe noire d'été
CHF 44

Club Sandwich

Tender chicken breast, bacon (or avocado), egg, Gruyère, tomatoes, cocktail sauce, French fries
Suprême de poulet, bacon (ou avocat), œuf, Gruyère, tomates, sauce cocktail, frites
CHF 38

Le Grand Burger

Beef burger, Gruyère (or raclette cheese), bacon, tomatoes, red onions, gherkins, BBQ sauce, French fries
Hamburger de bœuf, Gruyère (ou fromage à raclette), bacon, tomates, oignons rouges, cornichons, sauce BBQ, frites
CHF 42

Original Wiener Schnitzel

Crispy Wiener Schnitzel, arugula and tomatoes salad, balsamic vinaigrette, cranberry jam
Escalope viennoise croustillante, salade de roquette et tomates, vinaigrette balsamique, confiture d'airelles
CHF 68

Zürcher Geschnetzeltes

Veal slices in a creamy mushroom sauce, rösti
Émincé de veau à la zurichoise, sauce crémeuse aux champignons, rösti
CHF 62

The Absolut Tender

A juicy 300 g beef fillet steak, green pepper sauce, béarnaise, garlic chilli mayonnaise, French fries
Filet de bœuf de 300 g, sauce au poivre vert, sauce béarnaise, mayonnaise à l'ail et au piment, frites
CHF 82

FRESH & HEALTHY

The Healthy Bean   

Green beans, edamame, avocado, chickpeas, herbal vinaigrette
Haricots verts, edamame, avocat, pois chiches, vinaigrette aux herbes
CHF 32

Specie Rara

Heirloom cherry tomatoes, burrata, basil, pine nuts, extra virgin olive oil
Tomates cerises heirloom, burrata, basilic, pignons, huile d'olive extra vierge
CHF 32

La Novella

Salad mesclun, zucchini flowers filled with fresh cheese, grilled almonds, peach
Salade mesclun, fleurs de courgette farcies au fromage frais, amandes grillées, pêche
CHF 44

Greek Salad

Lettuce, feta or vegan feta cheese, Kalamata olives, cucumber, tomatoes, bell pepper
Cœurs de laitue, feta ou feta végétalienne, olives Kalamata, concombres, tomates, poivrons
CHF 32

Caesar Salad

Grilled chicken breast, lettuce, croutons, parmesan flakes, egg, datterino tomatoes
Suprême de poulet grillé, cœurs de laitue, croûtons, copeaux de parmesan, œuf, tomates datterino
CHF 48

RISOTTO

Risotto Vialone Nano

Zucchini “Scapece”, Mazara Red Prawns Tartare (on request vegetarian version available)
Courgettes “Scapece”, tartare de crevettes rouges de Mazara (sur demande également disponible en version végétarienne)
CHF 44 / CHF 40 (vegetarian version)

PASTAS

Potato Gnocchi

Three tomatoes, basil, parmesan cheese
Gnocchi de pommes de terre aux trois sortes de tomates, basilic, parmesan
CHF 32

Calamarata

Basil pesto “Genovese” with potatoes and green beans
Pesto au basilic “Genovese” avec pommes de terre et haricots verts
CHF 34

Linguine alle Vongole

Clams, fermented black garlic, olive oil and preserved chilli
Palourdes, ail noir fermenté, huile d'olive et piment conservé
CHF 42

Carbonara “in padella”

Rigatoni, egg yolk, Pecorino cheese, guanciale
Rigatoni, jaune d'œuf, pecorino, guanciale
CHF 34

Penne “alla Vodka”

Beef pastrami
Pastrami de bœuf
CHF 32

FOR TWO

Le Grand Spaghettonne ... for the connoisseur ...  

Variety of tomatoes, basil (30 min preparation time)
Variété de tomates, basilic (30 min de préparation)
CHF 64