



WINE & MORE
TIMES GRILL
SINCE 2016



WINE & DINE

Scallop from the Brittany coast,
With black truffle and roasted in the shell,
White truffle foam and puff pastry garnish

Pan-seared turbot "meunière" style, grated black truffle,
"Topi-Mélano" raviolo and French-style peas

Poached guinea fowl supreme, truffle-infused butter sauce,
Piedmont-style gnocchi, cabbage stuffed with foie gras,
Bremblens root vegetables

Caramel Gruyère, mini salad with truffle oil

Trio of "trompe-l'œil" truffles, chocolate-praline

Menu and Wine pairing CHF 149.-
Served on saturday,
february 15th at 7PM

Wines provided by



MARTIAL NEYROUD
ARTISAN VIGNERON