



SEASONAL MENU

WINTER 2025/26





SAVEURS DU MOMENT


TIMES GRILL

SINCE  2016

STARTERS

SALMON TARTARE		16.00
Marinated in citrus fruits, flavoured with dill Straw potatoes and shredded fennel		
THE FINE OYSTERS OF CLAIRE MARENNE D'OLERON	6 pieces	13.00
Lemon and vinegar with shallots	12 pieces	24.00
MADAME DUBARRY'S CREAM SOUP 		14.00
Roasted seeds, flavoured croutons, walnut oil		
MEDALLION OF FOIE GRAS MARINATED IN PORT WINE		24.00
Exotic fruit chutney, toasted Alpine bread		
MAKI SUSHI 		15.00
Avocado, sweet carrot, beetroot ketchup with sherry, salad Wakame with sesame seeds		

MAIN DISHES

CHICKEN CAESAR SALAD	31.00
Romaine lettuce, Caesar dressing, garlic croutons, Parmigiano Reggiano Soft-boiled egg and grilled chicken	
STUFFED CABBAGE WITH ORGANIC QUINOA AND BULGUR 	28.00
Slow-cooked vegetable brunoise, onion soup-style jus Meaux mustard	
POLLACK FILLET BAKED IN A HERB CRUST	39.00
Celery and spinach millefeuille Peanut cream and bacon chips	
LARDED VEAL STEAK COOKED AT LOW TEMPERATURE	45.00
Potato purée, shitake fricassee and black mushroom Morel cream soup	



Vegetarian



Vegan

Prices in CHF, service and 8.1% VAT included

SAVEURS DU MOMENT

TIMES GRILL

SINCE  2016






THE GRILL

LE MODERN BURGER	36.00
Swiss beef steak, smoked paprika sauce, grilled bacon Caramelised onions, Gruyère cheese, salad Served with homemade fries and green salad	
OUR CHEF MORGAN LEFERT'S GOURMET BURGER	46.00
Country bread, shredded duck confit with jus Smoked duck breast, coleslaw, foie gras sauce Served with homemade fries and green salad	
Matured Swiss rib of beef	16.-/100g
To share... or not (approx. 800-1000g) 2 sauces and 2 side dishes of your choice	
SWISS BEEF FILLET (approx. 180g)	49.00
DUCK BREAST (approx. 250/300g)	44.00
GRAND CRU PORK CHOP	38.00

SAUCES

Chimichurri 	3.00
Pinot noir sauce	3.00
Honey and spice sauce	3.00
Truffle-flavoured bone marrow juice	6.00

SIDE DISHES

Homemade French fries 	6.00
Homemade French fries flavoured with black truffle and grated Parmesan cheese 	10.00
Fresh spinach sautéed with garlic 	6.00
Sarladaise-style baby potatoes 	6.00
Root vegetable fricassee 	6.00



Vegetarian



Vegan

Prices in CHF, service and 8.1% VAT included

SAVEURS DU MOMENT

TIMES GRILL

SINCE  2016

DESSERTS

POACHED PEAR IN RED WINE, CRUNCHY BISCUIT 	14.00
Vanilla mousse and flavoured syrup	
CRISPY CHOUX PASTRY SAINT-HONORÉ STYLE 	15.00
Mascarpone Chantilly cream, salted peanut butter caramel	
SPICED PINEAPPLE CONFIT 	16.00
Light white chocolate ganache flavoured with tonka bean Fleur de sel crumble	
CHEESES OF THE MOMENT from Maison Dutwille 	16.00
Selection of fresh and mature cheeses from the region Marmalade and dried fruits	
FRESH SEASONAL FRUIT & ARTISANAL SORBET	15.00
ICE-CREAM	
Coffee, vanille, pistachio, salted caramel, double cream	1 scoop 4.50
SORBETS	2 scoops 9.00
Strawberry, Valais apricot, lemon, lychee, mango, chocolate	3 scoops 12.00
Chocolate sauce Whipped cream Chocolate chips Smarties	+3.00

Bon appétit!

FOOD ORIGINS :

Beef, veal, chicken and porc : Switzerland

Duck, foie-gras and oysters : France

Salmon and pollack : Arctic North



Vegetarian



VEGAN Vegan

Prices in CHF, service and 8.1% VAT included