

SAVEURS DU MOMENT

TIMES GRILL

SINCE X 2016

SEASONAL MENU

SPRING 2026






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SINCE  2016

STARTERS

GRAVLAX SALMON TARTARE	16.00
Cucumber brunoise with a tzatziki twist served with a light lemon cream	Main course 36.00
LOCALLY SOURCED ORGANIC POACHED EGG	18.00
Green asparagus espuma, dried meat strips and vegetable crisps	
WHITE ASPARAGUS 	16.00
Dutch sabayon infused with citrus and thinly sliced Parma ham	
CUCUMBER GAZPACHO 	14.00
Flavoured with chervil and white balsamic vinegar Marinated cannelloni and rocket pesto	
PRAWNS FLAMBÉED WITH ARMAGNAC	22.00
Seasonal coleslaw, raspberry caramel and cereal tuile	
MIXED SALAD OF YOUNG SPROUTS 	9.00
STARTER OF THE DAY	12.00

MAIN DISHES

CHICKEN CAESAR SALAD	32.00
Romaine lettuce, Caesar dressing, garlic croutons, Parmigiano Reggiano Soft-boiled egg and grilled chicken	
FALAFELS WITH SPRING VEGETABLES 	29.00
Eggplant caviar with tahini, dukkah crumble, and red onion confit	
COD FILLET COOKED SKIN-SIDE DOWN	39.00
Green asparagus tips, arancini with sun-dried tomatoes and saffron sauce	
ROASTED VEAL CHOP (250-300G)	54.00
Pont-Neuf potatoes prepared rösti-style, braised king oyster mushrooms Morel sauce	



Vegetarian



Vegan

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THE GRILL

LE MODERN BURGER	36.00
Flavored Swiss beef burger steak with mushrooms and caramelized onions Etivaz d'Alpage AOP cheese, tartar sauce, and mixed greens Served with homemade fries and green salad	
LAMB LOIN (approx. 400g)	52.00
House-made Chef's Butter (wild garlic, shallots, spices), 1 side of your choice	
AGED SWISS RIB OF BEEF	16.-/100g
To share... or not (approx. 800-1000g) 2 sauces and 2 side of your choice	
SWISS BEEF FILLET (approx. 180g)	49.00
PORK BREAST (approx. 250–300 g)	39.00
Marinated and glazed with barbecue sauce for 24 hours	

SAUCES

Chimichurri 	3.00
Pinot noir sauce	3.00
Morel mushroom sauce	6.00
House-made Chef's Butter (wild garlic, shallots, spices) 	3.00

SIDE DISHES

Homemade French fries 	6.00
Grilled vegetables ratatouille-style 	6.00
Homemade Potato Gratin	6.00
Nature tagliolini 	6.00
Mushroom Casserole 	8.00



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DESSERTS

PAVLOVA WITH POACHED RED BERRIES IN VANILLA SYRUP 	16.00
Light mascarpone cream	
LEMON MERINGUE PIE 	14.00
Fleur de sel crumble, crispy tuile and lemon zest	
SPECULOOS TIRAMISU 	14.00
DESSERT OF THE DAY	12.00
CHEESES OF THE MOMENT from our region 	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 pork: Switzerland

Lamb: Ireland

Cod, salmon: Norway

Prawns: Vietnam



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Prices in CHF, service and 8.1% VAT included