



SEASONAL MENU

SUMMER 2026



SAVEURS DU MOMENT

TIMES GRILL

SINCE  2016

STARTERS

GRAVLAX-STYLE HERB-MARINATED BEEF CARPACCIO		19.00
Summer truffle-infused mayonnaise, rocket pesto	Main course	36.00
Roasted pine nuts		
FRESH CRAB WITH AVOCADO		21.00
Fleur de sel and Espelette chilli shortbread, guacamole cream		
Cereal tuile		
MAKIZUSHI WITH MARINATED TOFU, MANGO AND CUCUMBER		21.00
Passion fruit gel, wakame salad and roasted peanuts		
ROAST MARROW BONE, SERVED WITH HEIRLOOM TOMATOES	small	16.00
Crispy capers and garlic-rubbed country bread toast	large	30.00
(20 minutes' cooking time)		
STARTER OF THE DAY		12.00
Enhance your dish with black summer truffle	suppl.	10.00

SALADS

MIXED SALAD OF YOUNG SPROUTS		9.00
CAESAR SALAD WITH MARINATED CHICKEN		33.00
Romaine lettuce, Caesar dressing, garlic croutons, Parmigiano Reggiano		
Soft-boiled egg, grilled coppa, balsamic cream		
CREAMY BURRATA (125g)		33.00
Carpaccio of mixed-coloured tomatoes, rocket and basil pesto		
Tart peach coulis		



Vegetarian



Vegan

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MAIN DISHES

TAGLIATA OF SWISS VEAL FILLET	54.00
Pan-fried chanterelles with parsley butter, sherry jus and a rocket salad mix Italian tomato and lemon sauce	
CHICKPEA FALAFELS AND MARINATED SWEET POTATO 	30.00
Mint tabbouleh with candied vegetables, plant-based herb-flavoured fresh cheese	
SESAME-CRUSTED TUNA TATAKI	39.00
Mille-feuille of seasonal vegetables, panisse fries Sauce vierge with sun-dried tomatoes and fresh parsley, crispy tuile	
TARTARE OF THE WEEK (Limousine beef from Vaud)	32.00
Homemade fries and mixed salad leaves, mustard vinaigrette	

THE GRILL

LE MODERN BURGER (Limousine beef from Vaud – 150g)	36.00
Flavored Swiss beef steak, summer vegetable confit Val d'Arve cheese, herb sauce, grilled coppa, rocket Served with homemade fries and a green salad	
VAUD SPARE RIBS MARINATED IN BARBECUE SAUCE AND GRILLED	36.00
GRILLED COCKEREL, SWISS ORIGIN (approx. 500g – 15 minutes cooking time)	38.00
SWISS BEEF FILLET	120g 38.00 180g 49.00
AGED SWISS RIB OF BEEF (approx. 1 Kg – 1 or 2 people)	155.00
1 sauces and 1 side of your choice	
MIXED GRILL (Spare ribs 300g, beef fillet 120g, half cockerel 250g)	per per. 68.00
1 sauce and 1 side of your choice per person	
Pan-fried chanterelles	suppl. 6.00
GRILLED BLACK TIGER PRAWNS WITH SPICED BUTTER (300g)	49.00
Enhance your dish with black summer truffle	suppl. 10.00



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HOMEMADE SAUCES

Chimichurri 	3.00
Meat jus with Pinot Noir and sherry	3.00
Creamy pepper sauce	3.00
Sauce vierge  (Traditional tomatoes, shallots, fresh parsley, lemon zest, extra virgin olive oil)	3.00
Chef's Butter 	3.00

SIDE DISHES

Homemade French fries (with or without truffle) 	6.00
Roasted baby potatoes with herbs 	6.00
Parmigiana flavoured with olives 	6.00
Pan-fried chanterelles with parsley butter 	10.00
Seasonal vegetables in teriyaki sauce 	6.00

FOOD ORIGINS :

Beef, veal, cockerel: Switzerland
Chicken: France
Crab: North Atlantic
Pork: from the canton of Vaud
Yellowfin tuna: Pacific
Burrata : Italy
Prawns: Vietnam



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DESSERTS

STRAWBERRY AND RASPBERRY TART		16.00
Light roasted vanilla cream and bergamot sorbet		
DARK CHOCOLATE LAVENDER LAVA CAKE 		15.00
Praline ganache, sorbet or ice cream and a crisp tuile		
APRICOT MARMALADE FROM THE VALAIS		15.00
Pistachio chiboust cream and a caramel tuile		
DESSERT OF THE DAY		12.00
ASSORTMENT OF CHEESES FROM HERE AND ABROAD 		16.00
A selection of fresh and mature cheeses from here and abroad Apricot marmalade		
FRESH SEASONAL FRUIT & ARTISANAL SORBET 		15.00
ICE CREAM		
Coffee, vanilla, pistachio, salted caramel, tiramisu, stracciatella	1 scoop	4.50
SORBETS	2 scoops	9.00
Strawberry, Valais apricot, lemon, pineapple, mango, chocolate, Bergamot	3 scoops	12.00
Chocolate sauce Whipped cream Chocolate chips Smarties		+3.00

Bon appétit!



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