



Fondue Menu

[For 4 persons]

Appetizers

Salade Jurassienne

Jura salad, AOP Gruyère cheese, bone ham, French green beans balsamic dressing

Et/And

Raclette du Valais

Hot-melted cheese with new potatoes, pickled onions and gherkins

Soups

[One Choice Per Person]

Soupe à l'oignon

Classic onion soup with aged Gruyère cheese

Ou/Or

Bisque de Homard Ravioli à la Ricotta

Lobster bisque infused with tarragon, ricotta ravioli

Supplement 50

Fondue

[One Choice To Share]

Moitié-Moitié

Gruyère, Vacherin Fribourgeois served with baguette

Ou/Or

Montagnarde

Emmental, Appenzeller, Gruyère, Parmesan, smoked mountain bacon served with macaroni and boiled potatoes

Supplement 30

Main Course

[One Choice To Share]

L'Assiette de Berne

Berner platter - veal and pork sausage, beef tongue, Sauerkraut, fondant potatoes and smoked pork belly

Ou/Or

Sole Meunière Rotie Entière

Whole pan-seared dover sole, « Meunière style » with seasonal vegetables and ratte potatoes

Supplement 100

Ou/Or

Noix D'entrecote de Bœuf Angus Australien

Grilled Australian Angus Beef cuberoll with fresh herbs, 'Café de Paris' sauce and thin potato fries

Supplement 200

Dessert

Baked Alaska

Ice cream cake topped with flamed meringue

Coffee or Proprietary Peninsula Teas and Petit Fours

With A Bottle Of House Wine 900

3,400.-





Fondue Menu

四位用 [For 4 persons]

Appetizers 頭盤

汝拉沙律 伴 格呂耶爾芝士、熟火腿、法邊豆及意大利陳醋汁
Jura salad, AOP Gruyère cheese, bone ham, French green beans balsamic dressing
及/And

瑞士烘焗芝士 配 新薯、醃珍珠洋蔥及青瓜
Hot-melted cheese with new potatoes, pickled onions and gherkins

Soups 湯

每人可選一項 [One Choice Per Person]

傳統洋蔥濃湯 配 格呂耶爾芝士
Classic onion soup with aged Gruyère cheese

或/Or

傳統龍蝦湯
Lobster bisque infused with tarragon, ricotta ravioli
另加 Supplement 50

Fondue 芝士火鍋

共選一項 [One Choice To Share]

傳統瑞士芝士火鍋 配 法式麵包
Gruyère, Vacherin Fribourgeois served with baguette

或/Or

阿爾卑斯山風味煙肉芝士火鍋 配 通心粉及馬鈴薯
Emmental, Appenzeller, Gruyère, Parmesan, smoked mountain bacon served with macaroni and boiled potatoes
另加 Supplement 30

Main Course 主菜

共選一項 [One Choice To Share]

伯恩拼盤 (牛仔腸、豬肉腸、牛舌、煙燻豬腩、醃椰菜及馬鈴薯)
Bernese platter - veal and pork sausage, beef tongue, Sauerkraut, fondant potatoes and smoked pork belly

或/Or

香煎原條法國龍脷魚 配 香草檸檬焦香牛油汁 伴 炒時令蔬菜及手指馬鈴薯
Whole pan-seared dover sole, « Meunière style » with seasonal vegetables and ratte potatoes
另加 Supplement 100

或/Or

香煎香草肉眼 配 巴黎卡非醬及幼薯條
Grilled Australian Angus Beef cuberoll with fresh herbs, «Café de Paris » sauce and thin potato fries
另加 Supplement 200

Dessert 甜點

焗火焰雪山 - 雪糕、蛋白糖霜、秣酒
Baked Alaska - ice cream cake topped with flamed meringue

咖啡或半島精選名茶及法式小點
Coffee or Proprietary Peninsula Teas and Petit Fours

配一支葡萄酒 900 With A Bottle Of House Wine 900

3,400.-

