



Simply raw

Fera fish tartar from the lake Wild garlic from the local forest and sourcream Homemade crackers with nuts, grains and dried fruits	24
Wagyu beef from Nebraska Nebraska wagyu, artichoke foam, cima di rapa Yakisoba dressing	30
Langoustines carpaccio Seasoned with thai BBQ sauce, lemon balm leaves, pickled star fruit Sweet potato wafers	32
Vegetable tartar A duo of zucchini strips, Heirloom tomatoes, cashew nut cheese Zucchini and citrus jam	19

Salads & starters

Smoked fresh goat cheese millefeuille Activated charcoal Millefeuille, fresh goat cheese, candied tomatoes Rosemary apricot coulis, basil	22
Duck foie gras Foie gras cannelloni with strawberries and rucula salad Coca catalane style, pear raisiné	29
«US Prime» steak salad Baby salad, grilled flank wrapped in «Di Colonnata» bacon, organic dried apricots Tomatoes, peppers and roasted almonds, braised beef vinaigrette	35
Mister Lobster Lobster medallion, soya marbled egg, wasabi mayonnaise, spinach Light yuzu jelly	32
Maryland style crab cake Sriracha and lime flavoured mayonnaise	32

Soups and vegetarian

Red mullet soup Potatoes and fennel with saffron, dried tomatoes and garlic croûtons	24
Asparagus and truffles Cold asparagus cream, lemon zest yogurt, truffle shavings	27
Vegetarian «on the grill» Mexican burger, wholegrain bread, avocado cream, Country style potatoes Homemade curry ketchup	31

Caviar Kasperskian

«Caviar with life»

Caviar from Valais (La Souste) 20grs

Served with fresh homemade blinis, sour-cream, chives and boiled potatoes

130

Side dishes

Grilled green asparagus Steamed broccoli with lemon zest Grilled vegetable ratatouille Mashed potatoes with traditional churned butter Rattes du Touquet potatoes with smoked Maldon salt Green beans with butter Large cut French fries Large cut French fries with truffle salt Sweet potato fries	6
--	---

Meat selection from our butcher on the grill

Swiss beef Filet 180 grs Entrecôte 300 grs	38 42
Gourmet Swiss beef Grand Cru – aged 35 days Filet Lady's cut 140 grs Filet Gentleman's cut 180 grs Entrecôte Parisienne 300 grs Sirloin 250 grs Châteaubriand 450 grs for 2 people	43 48 56 56 125
Black Angus beef from Ireland Tomahawk 800 grs for 2 people	125
Beef US Prime from USA Rib of beef US prime 350 grs	75
«White veal» from Piedmont, Italy (100% Organic) Just grilled veal chop, glazed with sage and hazelnut butter 250gr	56
Iberic pork, Spain (100% organic) Pork chop cooked at low temperature with olive oil 250gr	49
Alpine lamb from « les Dents du Midi» Lamb chop tomahawk style perfumed with Maghreb spices	56
Chicken from Gruyère Chicken chimichanga with black beans and rice, sourcream Coriander guacamole and salsa fiesta	39

MP'S signature Surf & Turf

Beef tenderloin and half lobster, sauce Américaine

Served with lobster baked potato

63

Beef tenderloin Grand Cru option : Gentleman's cut 180 grs (+ CHF 15.-)

From the sea

Parilla from the sea An array of grilled fish and seafood served with a Paella rice (John Dory, Seabass, Red Mullet, Squid and Shrimps)	65
Seabass steak Served on its back over red sand, raw zucchini salad With red onions marinated in sumac, olive oil sauce	46
Fresh grilled sole from Douvres, for 2 Served with melted lemon butter	124
Red Label salmon Oven cooked over a cedar plank, coated with a Korean BBQ sauce Served with asian rice noodle salad and homemade kimchi	44
Giant flambéed shrimps Big shrimps grilled with care and flambéed with vodka, «Bloody Mary» sauce, served with sweet potatoes	57

Sauces of your choice

Shallots and red wine
Creamy armagnac and green pepper
Bearnaise with fresh tarragon
Maitre d'hôtel butter
Homemade BBQ sauce with Jack Daniels
Chimichurri
Morel sauce (extra CHF 3.-)

Dear customer, we are happy to provide you with full details on our dishes with regards to the products used, allergen substances and nutritional values. Please ask our service team for further information.

Prices are in Swiss Francs. Service and VAT included. Euro prices will be calculated on the daily exchange rate.