

La Table d'André

Summer Menu · 2026

The tale of a day at altitude, from the larch forest still cool at dawn to the orchards set aglow by evening. Each guest chooses the length of the journey.

Four Courses 89 CHF

WINE PAIRING 33 CHF · NON-ALCOHOLIC 22 CHF

Awakening of the Senses – Three amuse-bouche
Water and Forest – Alpine trout, raspberry, fir
Memory of the Alpine Pastures – Veal, spring onions, chanterelles
Last Light – Valais apricot, savory, rye

Five Courses 115 CHF

WINE PAIRING 49 CHF · NON-ALCOHOLIC 32 CHF

Awakening of the Senses – Three amuse-bouche
Water and Forest – Alpine trout, raspberry, fir
Summer Ripeness – Heirloom tomato, Alpine strawberry, elderflower
Memory of the Alpine Pastures – Veal, spring onions, chanterelles
Last Light – Valais apricot, savory, rye

Six Courses 139 CHF

WINE PAIRING 65 CHF · NON-ALCOHOLIC 42 CHF

Awakening of the Senses – Three amuse-bouche
Summer Ripeness – Heirloom tomato, Alpine strawberry, elderflower
Alpine Clearing – Char, garden peas, verbena
Memory of the Alpine Pastures – Veal, spring onions, chanterelles
Freshness of the Gardens – Celery, almond, basil
Last Light – Valais apricot, savory, rye

Seven Courses 169 CHF

WINE PAIRING 82 CHF · NON-ALCOHOLIC 50 CHF

Awakening of the Senses – Three amuse-bouche
Water and Forest – Alpine trout, raspberry, fir
Summer Ripeness – Heirloom tomato, Alpine strawberry, elderflower
Alpine Clearing – Char, garden peas, verbena
Memory of the Alpine Pastures – Veal, spring onions, chanterelles
Freshness of the Gardens – Celery, almond, basil
Last Light – Valais apricot, savory, rye

AGED CHEESE OPTION · FOUR KINDS · 21 CHF