

RE / TAURANT
STÉPHANE DÉCOTTERD



TASTING MENU

Mises-en-Bouche

Lake Joux crayfish cocktail with nettle shoots
Crayfish tartare ravioli

Fish from Lake Geneva and shellfish from Lake Zurich
Carrot butter with lovage, peas and wild herbs

Grisons salmon cooked on a wooden shingles on the barbecue
Emulsion of grilled vegetable juices, oil and hogweed pickles

Green beans, elderflower and Oscietàre caviar from the Bernese Alps
Elderflower and ginger sabayon

Lamb rack from the Dents du Midi in a crust of aromatic herbs
Leaf-by-leaf bistort and shoulder confit
Lamb jus with herbs and chanterelles

Carpaccio of Col de Jaman alpine cheese
Charentais melon and musky chervil
Or
Swiss Cheese Trolley

Black cherry and fir bud clafoutis
Sorbet made with fir needles, cherry juice and fir bud oil

Valais apricots, sweetcorn and meadowsweet
Apricots poached in meadowsweet, sweetcorn cream, polenta and popcorn

Full menu

310.-

Menu without cheese

285.-

Menu without Salmon and without cheese

240.-

For an enjoyable experience, for groups of 6 or more,
All guests are requested to choose the same menu.

Don't forget to let us know if you have any food allergies

Subject to change according to market availability

TO BEGIN WITH

Lake Joux crayfish cocktail with nettle shoots Crayfish tartare ravioli	62.-
 Vegetable tartlet marinated in verbena oil Grapefruit zest and fennel juice	58.-
 The Green beans, elderflower and Osciètre caviar from the Bernese Alps Elderflower and ginger sabayon	65.-
Saint-Gall blue prawns carpaccio Lardo di colonatta, leeks and kaffir lime leaves	62.-

FEW NOTES FROM THE LAKE

Pike from Lake Geneva with wood sorrel and Sévery walnut oil Sour cream, walnut and celery crumble	62.- / 78.-
Grisons salmon cooked on a wooden shingles on the barbecue Emulsion of grilled vegetable juices, oil and hogweed pickles	62.- / 78.-
Fish from Lake Geneva and shellfish from Lake Zurich Carrot butter with lovage, peas and wild herbs (Artic char, perch, monkfish, shellfish)	66.- / 82.-

TO SHARE

Bernese Jura wagyu beef "Chimichurri" condiment with wild herbs from our mountains 350gr entrecote for 2 persons Pure-bred "Wagyu" beef born and raised for more than 30 months in the countryside of the Jura, Rassis on the bone, exclusively for Maison Décotterd	315.-
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By reservation, the Chef invites you to (re)discover a classic of the House:

The "Dry Aged" Duck Raised in Walzenhausen in Appenzell Whole roast in wine vinegar, for 2 people, 50 minutes As a second course, the thigh served on a herb salad	195.-
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Vegetarian dish 

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MEAT AND VEGETABLE FLAVOURS

Wagyu beef tenderloin from the Bernese Jura seasoned with saltpetre 105.-
Herb mousseline, radishes and oscietra caviar
Gentian sabayon and puffed potatoes

Appenzell dry-aged duck with turnips and rosemary 90.-
Potatoes , candied turnip with duck juice

Seeland veal tenderloin cooked on string 95.-
Veal velouté and jus with masterwort root
Caramelized sweetbreads and spring vegetables

Lamb rack from the Dents du Midi in a crust of aromatic herbs 95.-
Leaf-by-leaf bistort and shoulder confit
Lamb jus with herbs and chanterelles

CHEESE SELECTION

Swiss cheese trolley 35.-
Fresh and ripened Swiss cheese assortment

Carpaccio of Col de Jaman alpine cheese 35.-
'Charentais melon and musky chervil

DESSERTS

Seasonal ice creams and sorbets 35.-
Ice cream and sorbet assortment with seasonal fruits

The 'Maracaibo 65%' chocolate pancake with Cottens buckwheat crisp 35.-
Custard with tonka bean

Black cherry and fir bud clafoutis 35.-
Sorbet made with fir needles, cherry juice and fir bud oil

Valais apricots, sweetcorn and meadowsweet 35.-
Apricots poached in meadowsweet, sweetcorn cream, polenta and popcorn

Warm soufflé with raspberry spirit and shiso leaves 35.-
Red shiso sorbet with raspberry coulis

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LUNCH EXPERIENCE
« LE MENU AMUSE-BOUCHE »

*The amuse-bouche menu gives you a glimpse of the chef's universe
in surprisingly small portions
A real gastronomic experience for a quick lunch!*

Vegetable tartlet marinated in verbena oil
Grapefruit zest and fennel juice

Saint Gall blue prawn carpaccio
Lardo di colonatta, leeks and kaffir lime leaves

Lake Geneva pike with wood sorrel and walnut oil from Sévery
Walnut crumble with celery cream

Appenzell dry-aged duck with turnips and rosemary
Potatoes , candied turnip with duck juice

Baba soaked in 'Tsittoret' gin and pimperl
Light cream with Sichuan pepper from Jorat

155.- pp

This menu is served for all guests at lunchtime only from Tuesday to Friday

BUSINESS LUNCH

Offered for Lunch only, from Tuesday to Friday,
The Chef will prepare a 3-course meal with daily market's best ingredients.

115.- par personne

Subject to change according to market availability

Prices are in Swiss Francs (CHF), include VAT and service charges.

When ordering, please inform us of your food allergies.

We will do our best to accommodate your needs.



LA MAISON DÉCOTTERD
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