



ALPINE SHARING

TARTARE BITES Raw chopped beef with dressing	7.5
DUCK BREAST SALAD Mixed leaves, pomelo & hazelnut	12
CHARCUTERIE & CHEESE BITES Sliced Coppa & Comté cheese on crispy sourdough	11.5
HOT TRUFFLE CAMEMBERT (V) Oven-baked with bread to dip	15
HASH BROWN RÖSTIES Topped with Charcuterie & Comté cheese	7.5
CRÊPES MUSHROOM (V) Stuffed with mushrooms & spinach	8
CHICKEN SCHNITZEL Topped with remoulade	12
CROQUETTES (V) Filled with reblochon cheese & served with romesco	6

OFF-PISTE SHARING

CRAB GEM LEAVES Filled with aioli & crab	6
LOBSTER DUMPLINGS Mezzelune style pasta stuffed with lobster	7.5
WAGYU BEEF & FOIE GRAS DUMPLINGS Mezzelune style pasta stuffed with wagyu beef and foie gras	8.5
LOBSTER BUN Served with sour cream dressing	14
SEAFOOD SALAD Pan-fried mussels, clams & squid	16

STEAKS

BAVETTE 250g	22
RIBEYE 200g	26
CÔTE DE BOEUF 1000g For Two People	45 per person
WAGYU SIRLOIN A6+ grade, 250g	46
SAUCES Chimichurri, Blue Cheese, Peppercorn & Hollandaise	2 EACH

MAINS

SUPERFOOD SALAD (VG) Pearl barley, avocado & pomegranate	12
GRILLED GLAZED PORK RIBS Served with chipotle sauce	16
VEGAN BURGER (VG) Grilled vegetable patty, topped with vegan Cheddar, tomato relish & served with fries	17
PAN-FRIED TROUT Served with celeriac purée & capers	22
CRISPY SKIN DUCK BREAST Served with red wine jus	26
WAGYU & FOIE GRAS BURGER Topped with pork belly, pickles, raclette cheese & served with fries	24

SEAFOOD PLATTERS FOR TWO PEOPLE

COMO Hot – king prawns, native mussels, clams & baby native squid On Ice – Jersey rock oysters, king prawns, white clawed crayfish & cured salmon	19 per person
CONSTANCE Hot – North American lobster, king prawns, native mussels, clams & baby native squid On Ice – North American lobster, Jersey rock oysters, king prawns, white clawed crayfish & cured salmon	29 per person
LÉMAN Hot – Scottish crab, North American lobster, king prawns, native mussels, clams & baby native squid On Ice – Scottish crab, North American lobster, Jersey rock oysters, king prawns, white clawed crayfish & cured salmon	39 per person

*Served hot with lobster mayonnaise, bisque, hollandaise & herb dressing.
Or cold with lobster mayonnaise, cabernet Sauvignon sauce, marie rose & herb dressing.*

JERSEY ROCK OYSTERS Portion of six, served with cabernet sauvignon sauce	16
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SIDES

CHARGRILLED TENDERSTEM BROCCOLI (VG)	5.5
HERITAGE TOMATO SALAD (V)	5.5
MIXED LEAVES SALAD (VG)	5.5
CHEESE GRATIN (V)	5.5
TRUFFLES & PARMESAN FRIES (V)	6.5

DESSERTS

VEGAN CHEESECAKE (VG) Pistachio mousse & rhubarb jam	6.5
CREME BRÛLÉE Caramelised custard, crystallised mint leaf	6.5
BANANA CHOCOLATE FONDANT (V) Banana cake with a melted chocolate centre	6.5
APPLE STRÜDEL Classic strudel dough rolled with Apple compote, served with ice cream	6.5
CHOCOLATE FONDUE (V) Mix of dark & milk chocolate, served with a selection of seasonal fruits & homemade marshmallows	9.5

FOLLOW THE SUN COCKTAILS

TEARS OF CHIOS Fig infused Roots Mastic, Cocchi Rosa, yuzu & egg white	16
FLAMENCO DE LA FRONTERA Cherry infused Tio Pepe Fino sherry, Crème de Pêche & yuzu	14
CORNISH TASTY Wrecking Coast Scurvy Gin, strawberry & plum shrub & tonic	16
ROMEO'S FASHION Tomato & basil infused Campari, Heritage vermouth & soda	14
HAY, ANGEL! Hay infused Rebel Yell Bourbon, sweetcorn syrup & vanilla bitters	16

CHAMPAGNE & SPARKLING 125ML

NV DEVAUX CUVÉE D Champagne, France	15
NV GOSSET BLANC DE BLANCS, BRUT Champagne, France	20
NV CARTE CORAIL, DOMAINE DES BAUMARD ROSÉ Loire, France	12

OUR FULL SELECTION OF CHAMPAGNE, COCKTAILS AND WINES CAN BE FOUND IN OUR DRINKS MENUS



LUNCH SET MENU

SERVED 12 – 2PM

PIZ PALÜ

17.5/21.5 WITH DESSERT
per person

CRÊPES MUSHROOM (V)
Stuffed with mushrooms & spinach

CROQUETTES (V)
Filled with reblochon cheese & served with romesco

CHICKEN SCHNITZEL
Topped with remoulade

MIXED LEAVES SALAD (VG)

CREME BRÛLÉE
Caramelised custard, topped with berries



SET MENUS

MINIMUM TWO PEOPLE

MATTERHORN

35
per person

TARTARE BITES
Raw chopped beef with dressing

DUCK BREAST SALAD
Mixed leaves, pomelo & hazelnut

PAN-FRIED TROUT
Served with celeriac purée & capers

RIBEYE STEAK
Served with peppercorn sauce

TRUFFLES & PARMESAN FRIES (V)

CHARGRILLED TENDERSTEM BROCCOLLI (VG)

APPLE STRÜDEL
Classic strudel dough rolled with Apple compote,
served with ice cream

MONT BLANC

70
per person

LOBSTER DUMPLINGS
Mezzelune style pasta stuffed with lobster

CHARCUTERIE & CHEESE BITES
Sliced Coppa & Comté cheese on crispy sourdough

HOT TRUFFLE CAMEMBERT (V)
Oven-baked with bread to dip

GRILLED NORTH AMERICAN LOBSTER
Served with bisque sauce & mixed leaves salad

WAGYU SIRLOIN
A6+ grade, served with Chimichurri sauce

TRUFFLES & PARMESAN FRIES (V)

CHOCOLATE FONDUE (V)
Mix of dark & milk chocolate, served with a selection of seasonal
fruits & homemade marshmallows

MONTE ROSA (VEGETARIAN)

35
per person

HASH BROWN RÖSTIES (V)
Topped with Comte cheese

CRÊPES MUSHROOM (V)
Stuffed with mushrooms & spinach

HOT TRUFFLE CAMEMBERT (V)
Oven-baked with bread to dip

VEGAN BURGER (VG)
Grilled vegetable patty, topped with vegan Cheddar, tomato relish
& served with fries

SUPERFOOD SALAD (VG)
Pearl barley, avocado & pomegranate

VEGAN CHEESECAKE (VG)
Topped with pistachio & rhubarb