L’Ermitage de Bernard, Ruth, Nathalie, Isabelle et Guy Ravet

Le Panier de Saint-Fortunat...
Served from Tuesday to Saturday, for lunch and dinner

The “dinette” of four goose and duck foie gras
prepared in different styles
or
A roasted langoustine from Cape, foie gras and crab flesh pudding,
Ying and Yang of cress and crab bouillon with green grape juice and tapioca
or
The Pithiviers of truffle and leeks, “domino” of truffle cream
A piece of little monkfish stuffed with scallop and royal shrimp,
“mouclade” of safran and curry mussels
Ribs and fillet of milk-fed lamb,
“bouchon” of charlotte potato and 24 hours cooked shoulder, rosemary kohlrabi, navarin juice
Cheese from mountain pastures
and small dairies chosen by you for your pleasure

Sweet tooth
Isabelle’s symphony of four chocolates

With the “dinette” of four foie gras  Sfr. 185.-  € 115.63
With the langoustine  Sfr. 205.-  € 128.13
With the Pithiviers  Sfr. 220.-  € 137.50

Served from Tuesday to Thursday for lunch and dinner and Friday for lunch :
Le Panier de Saint-Fortunat « Trois Plaisirs » without starter and cheese  Sfr. 125.-  € 78.13

Wine paring
If you wish, you have the possibility to have a degustation of wines,
a glass of different wine with each plate :
Sfr. 105.- (€ 65.63) for the wines.
Sfr. 70.- (€ 43.75) with the menu “Trois Plaisirs”
La Saga des Gourmandises...
Served from Tuesday to Saturday, for lunch and dinner

A roasted langoustine from Cape, foie gras and crab flesh pudding,
Ying and Yang of cress and crab bouillon with green grape juice and tapioca

The Pithiviers of truffle and leeks,
“domino” of truffle cream

Sea bass, amandine potato with cuttlefish ink, sea urchin veloute,
cockles and razor shell

“Structure” of veal fillet cooked at low temperature, black truffle,
sweetbread and green asparagus

Cheese from mountain pastures
and small dairies chosen by you for your pleasure

Sweet tooth
The “soufflé glace” with black truffle, Trilogie jelly

Sfr. 225.- € 140.63

Wine paring
If you wish, you have the possibility to have a degustation of wines,
a glass of different wine with each plate:

Sfr. 125.- (€ 78.13) for the wines.
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Les Déjeuners Gourmands du samedi à midi en Famille

Since 2000, we developed a formula for parents and children on Saturday for lunch. We propose a 4 course menu (2 starters, 1 main course and 1 dessert) at the price of Sfr. 150.- (€ 100.00) per adult. Sfr. 75.- (€ 50.00) for children from 13 to 16 years old (same menu as the parents). The menu is free menu for children up to 12 years old. It will be concocted with them following their envies on the moment.

Accomplice of greedy moments, all the Ravet family will be there to explain to the children the perfect happiness during a meal. A visit of the kitchen is organised for the children during the lunch.

Affaire

For lunch, from Tuesday to Friday, a 3 course business lunch for only Sfr. 68.- (€ 45.33)