

SCARLET LIGHT

ENGLISH



« To you my little poppy

*In the lukewarm field
of the twilight
a poppy tremble,
red like a confession
that slips away before we dare hold it back
I move toward it softly,
With my fingertips,
And its petals are already quiver
Like skin beneath a breath.
Plucked apart,
The poppy does not fade away ...
It surrenders itself, offering its redness
Like a naked ember
Within the golden light. »*

*Yannick Crepaux
Just a cook, sometimes a poet*

Scarlet Light

SHE DOES NOT COME FROM THE SKY *

Nothing better than a little treat to enjoy whilst admiring this vibrant light.

BUT THE OPACAROPHILE IS IN LOVE WITH IT *

Bread, butter, salt flakes and a few pickles

SOMETIMES FRESH... ALMOST FRAGILE, SOMETIMES DEEP...

ALMOST BURNING

Swiss blue shrimp, poppy, corn poppy, yuzu

EVEN ON WOUNDED EARTH, YOU BLOSSOM *

Oxheart tomato, summer truffle, sunflower, black garlic

DEVOURING PASSION OR CONSUME YOU WITH PASSION *

Purple artichoke, lovage parsley, Tasmanian pepper, rich poultry

RED ON YOUR LIPS IS SO FRAGILE

Zander from Loë, beetroot, elderflower, Swiss Ossetra caviar

BETWEEN INCANDESCENCE AND INDECENCY *

Swiss Angus ribeye steak, lettuce heart, ponzu, wild thyme from Plans-Mayens

TO LOOK AND ENJOY LIFE RETURNING TO NORMAL *

Mr. Besson's goat cheese, meadowsweet

EVERY INSTANT, EVERY MOMENT

Watermelon & Co

IN ONE TENSION AT FULL MATURITY *

Peach, raspberry, honey, champagne

COTTON CANDY*

7-course menu* (dishes with an asterisk)

For those in search of the extraordinary (but with a smaller appetite)

165

Wine pairing / 5 glasses

120

10-course menu

A unique experience with exceptional guest ingredients

222

Wine pairing / 8 glasses

180

Scarlet light à la carte

To satisfy smaller appetites, we offer generous portions of the dishes from our menu thoughtfully crafted to let you fully enjoy the wintery creations of our chef Yannick Crepaux and his team.

SOMETIMES FRESH... ALMOST FRAGILE, SOMETIMES DEEP... ALMOST BURNING

Swiss blue shrimp, poppy, corn poppy, yuzu 79

EVEN ON WOUNDED EARTH, YOU BLOSSOM

Oxheart tomato, summer truffle, sunflower, black garlic 59

DEVOURING PASSION OR CONSUME YOU WITH PASSION

Purple artichoke, lovage parsley, Tasmanian pepper, rich poultry 42

RED ON YOUR LIPS IS SO FRAGILE

Zander from Loë, beetroot, elderflower, Swiss Ossetra caviar 68

BETWEEN INCANDESCENCE AND INDECENCY

Swiss Angus ribeye steak, lettuce heart, ponzu, wild thyme from Plans-Mayens 79

Ending with a sweet note

TO LOOK AND ENJOY LIFE RETURNING TO NORMAL

Mr. Besson's goat cheese, meadowsweet 23

IN ONE TENSION AT FULL MATURITY

Peach, raspberry, honey, Champagne 27

TO PLUCK OFF PETAL BY PETAL

Grand cru chocolate, almond, crispy gavottes 28

VIK Menu « Very Important Kid »

L'AMUSE-BOUCHE

Just as the grown-ups

ARTIC CHAR

Maple syrup, Tuber Melanosporum black truffle, échalion

LAMB FILLET

Buddha's hand, rösti, Tasmanian pepper

THE CHOCOLATE FONDANT

Caramelized hazelnut, vanilla ice cream

COTON CANDY

To make in the kitchen, but only if you finished your plate!

VIK menu

For little foodies and future cotton candy chefs

69

DIETARY REQUIREMENTS

A vegetarian menu is available upon request.

In the case of allergies or food intolerances and to ensure you are comfortable and safe, we are very happy to name all ingredients used in our dishes.

PROVENANCE

We select every ingredient for our dishes with great care and attention.

All our meat originates from Switzerland and.

All fish and seafood is sourced from Switzerland.

Our breads are all home made

PRICING INFORMATION

Prices are in Swiss francs and include service as well as VAT at 8,1%.