

ULTIMA'S TESHU MENU

Amuses bouches
« Mille feuille salé » of Emmental cheese,
dried Grisons beef, black truffle

Tempura with local fish from Lac Léman,
flavoured with fir tree

Seasonal vegetables cream soup with caviar



Black truffle French toast, Wagyu roast beef
(Ozaki beef)

Firewood grilled Lobster

« cave-man Sukiyaki » of Wagyu, over firewood braised

Grilled fish (day's catch),
« PAGES' umami sauce » made of Yuzu

Tasting of three matured beefs, grilled on a Binchotan
(Japanese charcoal) BBQ, seasonal vegetables



Truffle Forêt Noire

*All menu items are subject to change according to availability