

# COLD DISHES

## **Giessbach Tabbouleh**

Roasted lamb fillet, mint, preserved lemon  
and pomegranate  
22

## **Le Tapis Rouge Taco**

Pulled pork, white cabbage, mango and  
espelette pepper  
19

## **Salmon**

Marinated salmon with buckwheat  
and horseradish  
19

## **Shrimp**

Grilled Eden Shrimp with avocado,  
grapefruit and olive  
20

## **Lentils**

Beluga lentils served with leek and  
Saucisson praline with sour cream  
18

## **Caesar Salad**

Caesar salad with Sbrinz cheese mousse,  
baby lettuce anchovy crackers and poulet  
18

All prices are in Swiss Francs and include VAT

Dear Guest, our staff will be happy to inform you about the ingredients in our  
dishes that may trigger allergies or intolerances.



# LE TAPIS ROUGE

## NATURAL – MINDFUL – CREATIVE

Lukas Stalder and his team  
bid you a very warm welcome to  
Le Tapis Rouge restaurant.

*A fusion of foods from near and far.*

*Only the best from the Giessbach vegetable garden.*

*Nothing is 'off-the-peg' at Le Tapis Rouge.*

*Always new, always fresh; forever creative, unique  
and of the finest quality.*

*Close your eyes and relish the flavour.*

*Let the moment melt in your mouth.*

### Sweet Dishes

#### **Vacherin**

Mini Vacherin cheese, Giessbach-style  
13

#### **Gin Tonic**

Gin sorbet with tonic pearls and lime  
14

#### **Crème brûlée**

filled with Raffaello  
12

#### **Crumble**

Apple crumble with thyme  
12

#### **Snickers 2.0**

Chocolate with peanuts and caramel  
14

#### **Millefeuille**

Vanilla millefeuille with strawberry and pistachios  
13

# WARM DISHES

## Tempura

Tempura vegetables, fish, tofu and poultry  
cucumbers Raita

22

## Parmentier Beef Cheeks

Braised beef cheeks under gratinated mashed potato

24

## Giessbach Tofu

Home-made tofu with chickpeas, spring onions  
and shiitake mushrooms

21

## Scallops

Scallops, ratatouille, spinach and cashew nuts

24

## Falafel

Home-made falafel made from chickpeas and soya with hummus

19

## Oeuf Benedict

Poached egg with brioche, ham, spinach and  
hollandaise sauce

21

## Cappuccino Carrots

Carrots, coconut, ginger and sweetbread

14

## Pike Perch

Filet of Pike perch, sautéed spinach, hazelnuts and orange

21

## Poulet

Crispy chicken, mangold and sweet potato

22

## Giessbach Gärtli

The best our vegetable and herb garden has to offer

23

## Menu Surprise for 2 person or more

compiled by the chef

served in 4 courses

CHF68

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