

Spring menu

Served from noon to 3 p.m. and from 7 p.m. to 11 p.m


For lunch

Our dish of the day	28.-
Starter of the week or Dessert + Dish of the day	42.-
Starter of the week + Dish of the day + Dessert	59.-

Starters

 Seasonal greens seasoned with "appetit" vinaigrette	14.-
 Spring vegetables, celtuce, asparagus, avocado and watercress vinaigrette	18.-
 White asparagus in vinaigrette, hazelnut and chives Hollandaise, with or without ossetra caviar	34.- / 49.-
Caesar salad, baby romaine lettuce, roast chicken, parmesan shavings, bacon chips, herbed croutons and Caesar dressing	29.-
Vitello tonnato, finely sliced slow cooked veal, tuna and capers sauce, pickled red onions	39.-
 Eggplant parmigiana, parmesan emulsion and basil oil	23.-
Dim sum with shrimp and bacon, sweet and sour sauce	24.- / 30.-

Pasta & Risotto

Smoked spaghetti "cacio & pepe"	28.-
Tagliatelle Santoni with bolognese sauce, aged parmesan and basil	34.-
Risotto with sautéed scallops, chives and coral emulsion	38.-
 Vegetable celery risotto, grilled celery and parmesan water	34.-

Caviar Prunier "Osciètre Classique"

The box of 10g	30.-
The box of 50g	160.-
The box of 125g	290.-

Prices in swiss franc, VAT included

Fish

Scottish red label salmon marinated in teriyaki, carrots infused with cream and ginger "Alain Senderens" style	40.-
Perch fillets from Lake Geneva (depending on arrival), french fries and salad	54.-
Grilled sole fillets, wilted spinach and niçoise sauce	69.-

Meats

Roast chicken breast with stuffed morels, carrot fane and peas	45.-
Roasted veal chop with mountain butter, multicolored beans and fingerling potatoes with rosemary	68.-
Beef filet with mixed peppercorn sauce, sautéed broccolini, crispy potato millefeuille	62.-
Grilled prime rib with Big Green Egg served with 2 side dishes of your choice (for 2 people) (evening only, 30 minutes of cooking)	190.-

Cheese

 Gruyère Caramel from Maison Bruand	25.-
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Desserts & Artisanal Ice cream

Chef's chocolate lava cake with salted butter caramel ice cream	16.-
Seasonal fruit plater	19.-
Master Pastry Chef's creations on tray	16.-
Our artisanal ice creams and sorbets	the scoop 6.-
Our "Arthur's" sundaes	<i>Ask for our Menu</i>

Additional side dishes

Fries	10.-
Market vegetables	10.-
Basmati rice	8.-
Green vegetable	10.-
Mashed potatoes	12.-


 Vegetarian dish
Halal dish on request

Bar Menu

Served from 3 p.m. to 7 p.m. and from 11 p.m. to 2 a.m.

Salty

Selection of artisanal charcuterie 29.-
Parma ham, mortadella, Grisons meat, cecina and truffle ham





 **Assortment of aged cheese, toasted bread and candied fruits with mustard** 27.-
Gruyère, Parmesan, Bleuchâtel, Taleggio and Pecorino

Caesar Salad 29.-
Baby romaine lettuce, roast chicken, parmesan shavings, bacon chips, herbed croutons and Caesar dressing

Burger Arthur's "Swiss touch" 32.-
Toasted buns, ground beef steak, tomato, salad, gruyere, candied onions, mustard mayonnaise, with or without bacon

Club sandwich "Classic" 30.-
Toasted bread, grilled chicken filets, salad, tomato, hard-boiled egg, mayonnaise, with or without bacon

Club sandwich "Nordic" 32.-
Toasted bread, smoked salmon, salad, tomato, hard-boiled egg, avocado, mayonnaise

Penne or Spaghetti and sauce of your choice 28.-
 Tomato and basil
 Arrabiata
 Bolognese
 Basil pesto
Smoked salmon with cream

Sweet

Chef's chocolate lava cake with salted butter caramel ice cream 16.-

Seasonal fruit plater 19.-

Master Pastry Chef's creations on tray 16.-

Our artisanal ice creams and sorbets the scoop 6.-

Our "Arthur's" sundaes *Ask for our Menu*

SPRING MENU

Arthur's