

ONE OF THE OLDEST BISTROT IN CAROUGE

## THE RESTAURANT

The Café des Négociants welcomes you from Tuesday to Saturday in the heart of Old Carouge, in a **warm, authentic setting** reminiscent of the famous bouchons in Lyon. With its refined design, old-fashioned advertising and vintage zinc, the décor is sober and elegant. In summer, the terrace is ideal for enjoying the lively atmosphere of this typically Sardinian district.

Considered as an institution, the Café des Négociants serves **traditional, refined cuisine**. The snail casserole, pan-fried frogs' legs with parsley and the famous “entrecôte carougeoise” are some of the dishes for which the restaurant is renowned. Fine dishes à la carte, seasonal menus and a wine cellar with over 100 references.

LA CARTE

MENUS



# LA CARTE

STARTERS FISH

THE "CAROUGEIOISE" STEAK MEAT

CHEESE DESSERTS



## MENUS

76 CHF.- MENU CHILDREN'S MENU



## DAILY PLATES

Discover our weekly menus

MONDAY'S MENU TUESDAY'S MENU

WEDNESDAY'S MENU

THURSDAY'S MENU FRIDAY'S MENU

SATURDAY'S MENU

## TUESDAY 11 JUNE

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*Served only for lunch*  
*Course CHF 28.- Menu CHF 39.-*

**39.-**

### STARTER

Lobster terrine,  
garlic and fresh parsley mayonnaise, toasted bread

&

### MAIN COURSE

Grilled beef flank steak, béarnaise sauce,  
pan-fried spring vegetables, home fries

&

### DESSERT

Dessert of the day

## WEDNESDAY 12 JUNE

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*Served only for lunch*  
*Course CHF 28.- Menu CHF 39.-*

**39.-**

STARTER

Mixed salad with candied gizzards,  
old Gruyère cheese and cherry tomatoes

&

MAIN COURSE

Fillet of sea bass cooked a la plancha,  
fennel fondue, potatoes

&

DESSERT

Dessert of the day

**THURSDAY 13 JUNE**

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*Served only for lunch*  
*Course CHF 28.- Menu CHF 39.-*

**39.-**

STARTER

Niçoise salad with tuna

&

MAIN COURSE

Turkey kebabs with mild curry,  
wild mushrooms and bulgur seeds

&

DESSERT

Dessert of the day

**FRIDAY 14 JUNE**

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*Served only for lunch*  
*Course CHF 28.- Menu CHF 39.-*

**39.-**

STARTER

Tataki of beef rump steak  
marinated in soy and sesame seeds « Wasabi »

&

MAIN COURSE

Saithe steak, vegetable tian with mozzarella,  
basmati rice

&

DESSERT

Dessert of the day

**SATURDAY 15 JUNE**

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*Served only for lunch*  
*Course CHF 28.- Menu CHF 39.-*

**39.-**

STARTER

Market salad

&

MAIN COURSE

Fillets of perch meunières, beurre blanc with raspberry vinegar  
julienne vegetables, crispy chips

&

DESSERT

Dessert of the day

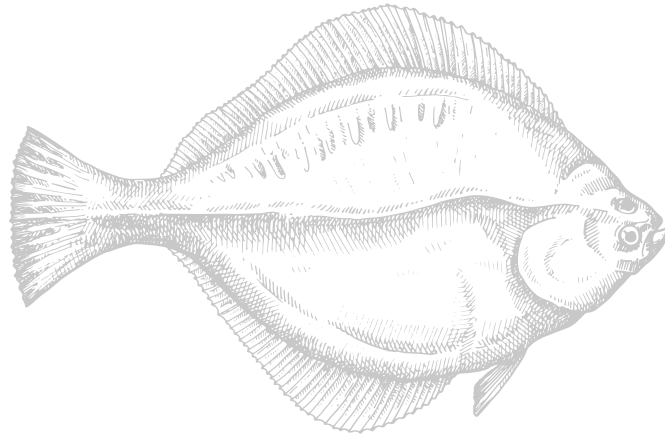


## STARTERS

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Fresh market salad	12.-
Egg « parfait », <i>with creamy red peppers, feta cheese and crispy onions</i>	19.-
Smoked salmon served with a Hass avocado rose, <i>mesclun salad, furikake seasoning and Yuzu lemon pearls</i>	21.-
Provençal-style Burgundy snails <i>and sundried tomatoes</i>	23.-
Citrus marinated sea bass tartare <i>served with chive cream, a mesclun salad and toast</i>	24.-





## FISH

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Wild « Olivia » prawns <i>with parmesan risotto and a shell jus</i>	39.-
Barbet red mullet fillet <i>with a chorizo emulsion, peas, broad beans and new potatoes</i>	41.-
Pan fried frog's legs <i>with sweet garlic and fresh parsley</i>	51.-
 « Carnaroli » risotto with spring vegetables <i>and parmesan shavings</i>	34.-

## THE “CAROUGEIOISE” STEAK

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## 49.-

### SIDE DISHES

Mashed potatoes

*or*

New potatoes

*or*

Home-made fries

*or*

Seasonal vegetables

&

### CHOICE OF SAUCES

Béarnaise

*or*

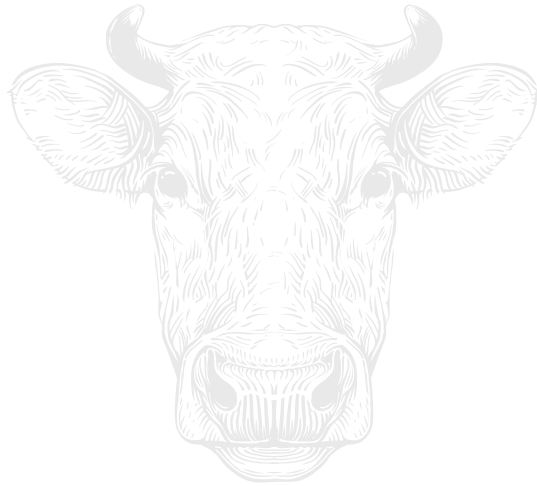
Three peppers

*or*

Mustard and honey

*or*

« Chimichurri »



## MEAT

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<b>Hand-minced beef tartare</b> <i>with a « classic » sauce, French fries and salad (160g)</i>	39.-
<b>Secreto de Bellota Iberico ham</b> <i>with a pea and broad bean fricassee, honey mustard dressing and mousseline of potatoes</i>	43.-
<b>« Brönnimann » prime beef rib (850g, for 2 people, price per person)</b> <i>« chimichurri » sauce with Chartreuse, seasonal vegetables and home-made fries</i>	72.-

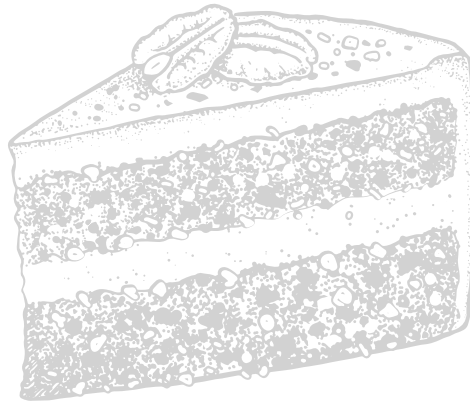


## CHEESE

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Charmey Gruyère <i>(matured for 9 months)</i>	13.-
Auvergne Blue <i>(Protected Designation of Origin)</i>	14.-
Matured Saint-Marcellin <i>(Protected Geographical Indication) served "à la Lyonnaise"</i>	14.-

**i** If you would like your cheese served at room temperature, please let us know when you order it



## DESSERTS

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Strawberry and vanilla tiramisu	13.-
« Ébène » dark chocolate crème brûlée	13.-
Rum baba served with Madagascar vanilla whipped cream	14.-
Lemon meringue pie with fresh basil	14.-
Gourmet Coffee	15.-
Ice cream and sorbets <i>(price per scoop)</i>	5.-

## THE BISTROT CAROUGELOIS MENU

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*Menu available for all guests at the same  
table*

*For groups of 6 or more, and for groups of  
10 or more.*

*Reservations by telephone only*

**76.-**

STARTER

**Fresh market salad**

*or*

**Egg « parfait » with creamy red peppers,  
feta cheese and crispy onions**

&

MAIN COURSE

**Wild « Olivia » prawns**

with parmesan risotto and a shell jus

*Or*

**Entrecôte « Carougeoise »**

Three-pepper sauce, vegetables of the moment and home fries

*Or*

**Carnaroli » risotto with spring vegetables  
and parmesan shavings**

&

DESSERT

**Lemon meringue pie** with fresh basil

*Or*

**« Ébène » dark chocolate crème brûlée**

CHILDREN'S MENU

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*Up to 10 years old*

## FOLLOW US



HOME

THE RESTAURANT

À LA CARTE

THE CELLAR

EVENTS

BOOKING

CONTACT

# CAFÉ DES NÉGOCIANTS

PAR  
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### OPENING HOURS

From Tuesday to Saturday  
From 12h00 to 14h00 and from 19h00 to 22h00