




















## Seasonal and vegetable

		Starter	Main
<b>Tomato gazpacho</b> Pineapple tomato tartare with basil, homemade breadstick	  	32.-	
<b>Poached egg</b> Variation of artichokes and croutons		35.-	
<b>Seasonal tossed salad, raw and cooked vegetables</b> Lemon and olive oil dressing	  	36.-	
<b>Quinoa salad</b> Feta cheese, avocado and pumpkin seeds	 	32.-	
<b>Roasted cauliflower, curry and coconut sauce</b> Micro-herbs	  	29.-	

## Starters

<b>Prunier Aquitaine caviar shot 10g, dill cream and blini</b>		45.-	
<b>Sea bass ceviche</b> Coriander and sweet potato chips	 	42.-	50.-
<b>Smoked Scottish salmon with Prunier Aquitaine Caviar</b> Dill cream, capers, Beldi lemon and blini		39.-	48.-
<b>Beef tartare</b> Grilled pearl onions, capers and toasts		42.-	53.-
<b>Terrine of duck Foie Gras</b> Strawberry jam and homemade brioche		38.-	
<b>Baked bone marrow</b> Seasoned with Fleur de Sel, grilled bread		29.-	

## Pasta and risotto







<b>Lobster ravioli, roasted tail with basil butter</b>		42.-	46.-
<b>Tomato risotto</b> Creamy burrata and balsamic vinegar	 		37.-
<b>Gnocchi with spinach and smoked ricotta</b>			39.-

If you require information on the allergen content of our dishes, please ask a member of staff and they will be happy to help you.

 Gluten free,  Vegetarian,  Vegan  Dairy free




Prices are in Swiss francs and include 8.1% VAT and service

## From our classic dishes ...

<b>Arctic char fillet</b> , “beurre blanc” sauce Eggplant in two textures with verbena flavor			54.-
<b>Swiss perch filets meunière</b> (depending on availability) French fries and green salad			59.-
<b>Prawn Stroganoff</b> , with Basmati rice			45.-
<b>Dover Sole</b> grilled or meunière Ratte potatoes with fresh herbs and seasonal vegetables			79.-
<b>Grilled whole turbot or sea bass</b> (serves two persons):	 	1.2kg	240.-
<b>Chicken curry</b> Basmati rice, papadum and mango-aubergine chutney	 		49.-

## ... to our Jospier grill

(varies upon availability and arrivals)

<b>Yellowfin tuna fillet</b>		220 gr	62.-
<b>Swiss veal chop</b>		300 gr	66.-
<b>Swiss Simmental or Angus beef fillet</b> (upon availability)		200 gr	82.-
<b>Free-range pork tomahawk, Jussy, Geneva</b>		400 gr	64.-
<b>Swiss alps lamb shoulder</b>		180 gr	52.-
<b>Free-range Swiss cockerel</b>		600 gr	46.-
<b>Mediterranean flavours marinated tofu</b> With creamy houmous, seasonal vegetables, leaves and sprouts	  	150 gr	42.-

All our fishes and meats from the Jospier are served with a sauce and two side dishes

## Sauces

« Chef's Signature Sauce with mustard and honey »

Or

Chimichurri, Bearnaise, Morel sauce, Pepper sauce, Vierge Sauce or Beurre blanc

## Side Dishes

Extra 10.-

Grilled seasonal vegetables, spinach, green beans, mushroom fricassée, Basmati rice  
Creamy polenta, vanilla potato mash, French fries, rattes sauteed potatoes

Origin of fish: Sole from the French Brittany coast, Tuna from the Pacific or Atlantic  
Turbot and sea bass from the Mediterranean Sea, Lobster from Canada, Arctic char from Switzerland or France

Origin of meat: Beef, lamb, veal and eggs and chicken and lamb from Switzerland or France