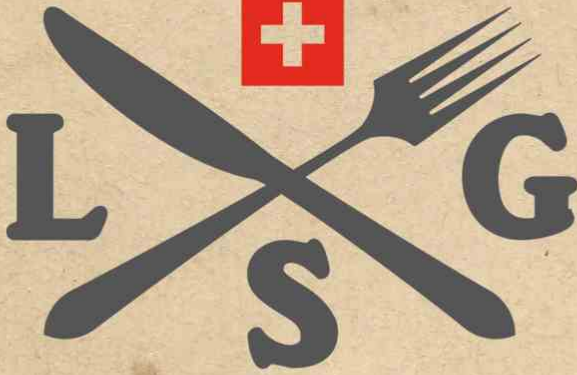




DINNER MENU

LES SALES GOSSES



GENÈVE 1204

SUMMER 2024



V vegetarian dish • VG vegan dish • GF gluten free dish



[clientsg1204](https://www.clientsg1204.com)



[les sales gosses \(Genève\)](https://www.facebook.com/lesalesgosses)



[lessalesgossesgeneve](https://www.instagram.com/lessalesgossesgeneve)



www.bbbsg.ch (online booking)



contact@bbbsg.ch



TAPAS & STARTERS TO SHARE (OR NOT)

El guacamole from Les Sales Gosses with tortilla azul. • VG	15.-
Houmous served with pita bread. • VG	13.-
Stracciatella from Puglia served with focaccia and olives. • V	15.-
Pimientos de padrón with zataar spices. • VG/GF	13.-
Vegetables Gyozas • V/GF	14.-
Pork Gyozas • GF	14.-
Eggplant confit with feta sun-dried tomatoes and pistachio.	23.-
Moit-Moit board	34.-
3 cheeses with Pont-l'Évêque, le Tonneau du Val d'Arve and bleu des dômes & 3 cured meat with italian coppa, spanish lomo and Grisons meat.	
Le panuozzo	4 pièces 18.- / 8 pièces 31.-
Piadine style pizza dough, italian ham, truffle flavored oil, mozzarella di bufala, sun-dried tomatoes, Grana Padano and arugula salad.	
The smoked pizza	33.-
Tomato, bresaola, arugula pesto, mozzarella di bufala, cherry tomatoes confit, basil, pizza smoked over oak wood served in a cloche.	
Tasting board	45.-
Röstis, shrimps tempura, yakitori chicken skewers and mini-burgers.	



STARTERS & SALADS

	Entrée	Main
Vitello tonnato • GF	17.-	32.-
Served with french fries and salad for the main version.		
Tomato trilogy with stracciatella • V/GF	16.-	26.-
With pistachio pesto, roasted zucchini and eggplant.		
Meagre carpaccio • GF	15.-	25.-
With chinotto seasoning and black garlic.		
Greek salad like they do there • V/SG	16.-	26.-
Cesar salad with grilled bacon	16.-	24.-
Romaine lettuce, shaved Grana Padano, breaded crusty chicken with house croûtons and César sauce.		
Cesar salad with shrimps tempura	16.-	24.-



MEAT

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- Beef sirloin 300g. "Diamant"** 46.-
Grilled diamond cut, served with french fries and our special Sales Gosses sauce.
- Roasted lamb chops** 49.-
With new potatoes, Greek yogurt and exotic chimichurri sauce.
- Moroccan chicken supreme** with boughour and dried fruits. • GF 42.-
- Traditional beef tartare** served with french fries and salad. 38.-
- Swiss beef aged prime rib to share for two people** • GF 149.-
About 1.2kg, served with roasted new potatoes, green beans, our special Sales Gosses sauce and béarnaise

SIDES

- French fries** • VG/GF 8.-
- Roasted new potatoes with house garlic mayo** • V/GF 9.-
- Sautéed green beans** • VG/GF 9.-
- Roasted half sweet potato with zataar spices** • VG/GF 9.-
- Sucrine with yogurt & lemon** • V/GF 7.-

HOUSE SAUCES +4.-

Garlic mayo, chimichurri or our special Sales Gosses sauce.



FROM THE SEA

-
- Roasted salmon steak** • GF 39.-
With tzatziki and new potatoes.
- Meagre carpaccio** • GF 25.-
With chinotto seasoning, lemon and black garlic gel.
- Our famous grilled octopus** • GF 39.-
With ginger flavored mashed sweet potato and taggiasche olives.
- Marinated red tuna tataki** • GF 42.-
Served with french fries and fresh seasoning.



COMFORT FOOD

- Les Sales Gosses Rigatoni** • ✓ 39.-
Cacio e pepe style pasta with grated fresh seasonal truffle.
- Pork ribs** 40.-
Sweet and sour sauce, crispy onions, served with french fries.

STREET FOOD

- Burger du Chef** 34.-
Swiss beef, aged cheddar, grilled bacon, served with french fries and salad.
- Starving ? Be a Sale Gosse and double your burger** +8.-

*Within your burger du chef
Iceberg lettuce, confit red onions, housemade
pickels and cocktail sauce.*

STREET FOOD



PIZZAS

- Margherita** tomato, fior di latte, oregano. • ✓ 22.-
- Tartufa** fresh truffle, arugula, basil, fior di latte, truffle flavored olive oil. • ✓ 30.-
- Capricciosa** tomato, fior di latte, ham, mushrooms, olives, egg. 26.-
- Orta** tomato, fior di latte, mushrooms, artichokes, eggplant. • ✓ 26.-
- 4 formaggi** fior di latte, gorgonzola (blue cheese), scamorza, grana padano. • ✓ 26.-
- Vulcano** tomato, fior di latte, spiced salami, olives, onions. 28.-
- Calzone** tomato, fior di latte, ham, mushrooms, egg. 28.-
- La Mortadella** fior di latte, truffle flavored cream, mortadella, pistacchio, whole burratina. 32.-
- Nerano** fior di latte, zucchini cream, roasted zucchini slats, caciocavallo. • ✓ 30.-
- Sale Gosse** fior di latte, walnut cream, marinated tuna, leek crisps. 33.-
- Miss Italia** tomato, fior di latte, italian ham, arugula, truffle flavored olive oil, mozzarella di bufala, sun-dried tomatoes, balsamic. 30.-



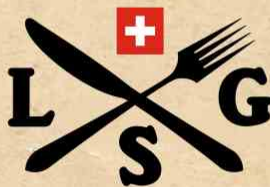
CHEESES & DESSERTS

Swiss cheese plate <i>Pont-l'Évêque AOP, le Tonneau du Val d'Arve and bleu des dômes.</i>	9.-
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Saccotino with Nutella®	2 pieces 7.- / 5 pieces 14.-
Tiramisu des Sales Gosses <i>with speculoos.</i>	13.-
Red berries pavlova <i>with whipped swiss double cream and house meringue.</i>	12.-
The famous Sales Gosses cookie (to share or not) <i>With vanilla ice cream and caramel.</i>	23.-
Profiteroles <i>with house hot chocolate sauce.</i>	15.-
Set of mochis ice cream • VG/GF	17.-
Le café gourmand	13.-
Le thé gourmand	15.-
La bulle gourmande <i>with a glass of champagne.</i>	29.-
Frosty tenderness <i>Two scoops of ice cream or sorbet, please ask your waiter for today's flavours.</i>	9.-

• Are you allergic ? Please ask your waiter for any dietary requirements, informations on notifiable allergens in our dishes are available any time as mandatory by law •

MEAT & FISH ORIGINS

Beef Switzerland | Veal Switzerland | Lamb Ireland
Sea Bass Mediterranean sea | Salmon Atlantic
Tuna Pacific | Octopus Mediterranean sea
Chicken Switzerland & Hungary



LES SALES GOSSES
GENÈVE

Prices in CHF | VAT 8,1% included | VAT 2,6% for take away