

LUNCH MENU



GENÈVE



OUR CREATIONS

Today's special 22.-

Dessert of the day 7.-

Ask your waiter for our daily suggestions

TAPAS TO SHARE (OR NOT)

Houmous served with pita bread. • VG 13.-

Stracciatella from Puglia served with focaccia and taggiasche olives. • V 15.-

ENTRÉES & SALADS

	ENTRÉE	MAIN
Vitello tonnato main served with french fries and salad. • GF	17.-	32.-
Tomato trilogy with stracciatella • V/GF With pistachio pesto, roasted zucchini and eggplant.	16.-	26.-
Greek salad like they do there • V/GF	16.-	26.-
Cesar salad with your choice of grilled bacon or tempura shrimps Romaine lettuce, shaved Grana Padano, breaded crusty chicken with César sauce.	16.-	24.-

FROM THE SEA

Roasted salmon steack with tzatziki and new potatoes. • GF 39.-

Grilled octopus with ginger flavored mashed sweet potato and taggiasche olives. • GF 39.-

MEAT

Beef Sirloin 300g. "Diamant" grilled, served with french fries and our Sale Gosse sauce. 46.-

Burger du Chef swiss beef, aged cheddar, grilled bacon, served with french fries and salad. 34.-

Traditional beef tartare served with french fries and salad. 38.-

Moroccan Chicken supreme with boughour and dried fruits. • GF 42.-

PIZZAS

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

CHEESES & DESSERTS

Swiss cheese plate Pont-l'Évêque AOP, le Tonneau du Val d'Arve and bleu des dômes.	9.-
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Tiramisu with speculoos.	13.-
The famous cookie (to share or not) with vanilla ice cream and caramel.	14.-
Red berries pavlova with whipped swiss double cream and house meringue. • GF	12.-
Set of mochis ice cream • VG/GF	13.-
Le café gourmand	29.-
La bulle gourmande with a glass of champagne.	9.-
Frosty tenderness our selection of ice cream and sorbets, ask your waiter for today's flavours.	

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

MEAT & FISH ORIGINS

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

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.

LES SALES GOSSES
GENÈVE

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