


RESERVE A TABLE

F.P. JOURNE Le Restaurant

🌐 English ▾

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Dominique Gauthier has worked in some of France's most prestigious establishments, and is no stranger to the codes of haute cuisine. Stocks. Sauces. Precise cooking and the right pairings. He likes to brighten up this venerable register with beautiful Mediterranean notes. But also with exotic accents brought back from his travels in Thailand.



During his years in Geneva, the chef has also forged links with the cream of regional suppliers and selected the finest local produce: vegetables from Pierre Gallay, poultry from Nant d'Avril and beef from the Minder family. And let's not forget Niels Rodin's magical citrus fruits and Stéphanie's honey. This is the Gauthier style, all elegance and gourmandise, never flashy, never provocative, which sheds new light on classic gastronomy.

La Carte

Menu of the Week

Monday, June 10 to Friday, June 14, 2024

Served at lunchtime only

CHF 65.-

Sardines marinated in pissaladière,
Tomato pulp and yuzu condiment

Tomato pulp and yuzu coriander

Blanquette of monkfish cheek, coconut milk and green curry,
Combawa and Thai basil

or

Melt-in-the-mouth Chandossel lamb shoulder,
Eggplant cannelloni, brocoletti and Sumac jus

Provence apricots, crumble,
Light almond cream and apricot sorbet

La Carte

Signatures Dishes

To enjoy alone or to share

Roasted scampi with kadaif, citrus and basil

CHF 65.-

Tempura fried Swiss frogs from Vallorbe, spinach
and garlic milk foam

CHF 60.-



La Carte

Getting started

Lisette, ponzu sauce and spinach shoots

CHF 50.-

Artichoke ravioli with peppers, arugula and summer truffles

CHF 35.-

Crispy soft-boiled egg, peas and Valais bacon

CHF 30.-



La Carte

To follow

Gamberro rosso, Imperial caviar, spider crab and **linguine**

CHF 75.-

Turbot, mousserons and mousseron juice, pistachios

CHF 80.-

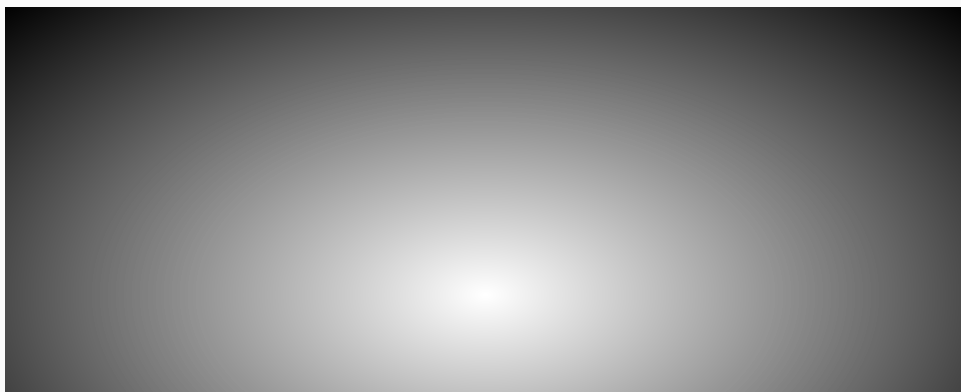
Nant d'Avril poultry, morels and spring vegetables

CHF 65.-

Beef from Simmental with Madagascar Wild Pepper and grilled shallots*

CHF 79.-

** François-Paul's favourite dishes*



La Carte

To conclude

Cheese cart

CHF 25.-

A choice of sweets

CHF 19.-

Soufflé flambé with two chartreuses

Orfève chocolate delight, peanut praline and milk chocolate ice cream

Roasted pineapple with caviar lemon, iced coconut milk, light vanilla cream



Vegetarian alternatives and an allergen menu are available on request.

Our Tasting Menus

Served for the whole table

Explore an exceptional gastronomic journey with our Tasting Menu, available in three variations: 4, 5 or 7 courses.

Each dish has been carefully designed to awaken your senses and take you on a whirlwind of flavors, textures and aromas.

élégante __ CHF 110.-

4 courses

Souverain __ CHF 140.-

5 courses

Astronomic __ CHF 180.-

7 courses

Address:

Rue du Rhone 49
1204 Geneva,
Switzerland

Sittings:

Monday to Thursday: lunch
and dinner
Friday: lunch only
Saturday and Sunday: closed

Contact us

Open from:

11:45am, last order at 1:15pm
18:45pm, last order at 8:30pm

Privacy policy