

TO SHARE

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| CALAMARETTI FRITTI | 19.- |
| BLACK TRUFFLE AND CHEESE NAAN | 15.- |
| PLATTER OF GRISONS BEEF AND GRUYÈRE CHEESE | 25.- |
| TRADITIONAL TARAMA, CRISPY BRIOCHE WITH THYME | 19.- |
| CHARCUTERIE PLATTER | 22.- |
| CHEESE PLATTER | 22.- |
| MIXED PLATTER | 25.- |
| HOMEMADE HOUMOUS, PITA BREAD | 14.- |

STARTERS

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| LARGE BURGANDY SNAILS, TRADITIONAL PERSLY BUTTER 6 OR 12 | 16.- / 27.- |
| HOMEMADE DUCK FOIE GRAS, SEASONAL CHUTNEY | 26.- |
| MARROW BONE WITH GUÉRANDE SALT, PARSLEY PESTO | 19.- |
| SMOKED SALMON AND BLINIS, GINGER CREAM | 21.- |
| MIXED SALAD | 9.- |
| GRATED CARROTS SALAD WITH OLIVE OIL AND LEMON | 9.- |
| ANDALOU GASPACHO | 11.- |

**HALF-PRICE FOR CHILDREN UP TO
8 YEARS OLD**

ALL OUR PRICES ARE IN CHF, VAT (7,7 %) AND SERVICE INCLUDED.
ON REQUEST, WE WILL HAPPILY PROVIDE YOU WITH INFORMATION ON THE DISHES
THAT CAN TRIGGER ALLERGIES OR INTOLERANCES.

RAW

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| TRADITIONAL STEAK TARTARE OR SEARED | 24.- / 32.- |
| SALMON TARTARE WITH DILL AND LIME | 25.- / 34.- |
| TUNA TARTARE WITH MINTH, AVOCADO AND SWEET PEPPER | 28.- / 36.- |
| SEA BASS CEVICHE WITH ORANGE AND QUINOA | 26.- / 32.- |

SALADS

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| CAESAR SALAD WITH CRISPY CHICKEN BREAST | 26.- |
| CREAMY BURRATA, FRESH TOMATOES AND ARTICHOKE HEART | 24.- |
| HOT GOAT CHEESE SALAD WITH SAN DANIELE HAM | 28.- |

MEALS

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| SWISS RIB STEAK 220 GR, GREEN PEPPER SAUCE OR HOMEMADE BÉARNAISE SAUCE | 42.- |
| GRTA LAMB COUSCOUS CONFIT 7H WITH RAS EL HANOUT SPICES | 32.- |
| LACQUERED GRTA PORC BELLY COOKED AT LOW TEMPERATURE | 38.- |
| TUNA TATAKI COATED WITH POPPY/SESAME SEEDS, SPICY AVOCADO TARTARE | 36.- |
| LARGE GRILLED PRAWNS, HOMEMADE VIRGIN SAUCE | 44.- |
| LAKE GENEVA PERCH FILETS WITH LEMON BUTTER FROM LA COUPOLE | 49.- |
| EGGPLANT GNOCCHIS WITH STRACCIATELLA CHEESE | 26.- |
| SPINACH AND RICOTTA RAVIOLIS WITH BUTTER AND SAGE | 22.- |

FOR 2

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| LIMOUSIN BEEF TOMAHAWK STALE ON THE BONE 1 KG 2 OR 3 PERSONS | 140.- |
| SEA BASS IN SALT CRUST 2 PERSONS, 45 MINUTES WAIT | 120.- |

DESSERTS

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| PÂTISSERIE KIOSQUE DES BASTIONS BY GUILLAUME BICHET | 13.- |
| CHEESE PLATTER (SELECTION OF 4 DIFFERENT KINDS) | 15.- |
| FRESH FRUIT SALAD | 9.- |
| GOURMET COFFEE OR TEA | 12.- |

ICE CREAMS AND SORBETS

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| COLONEL LEMON SORBET WITH VODKA | 15.- |
| AMARETTO COFFEE ICE CREAM | 15.- |
| HOMEMADE ICE CREAM WITH ORGANIC TAHITIAN VANILLA TOPPER +4.- | 8.- |
| ICE CREAM & SORBET PER SCOOP | 4.50 |

