

## DINNER

BRUNCH AT THE KIOSQUE

SUNDAY: 11.00 / 13.30

CHF 59 / HALF PRICE FOR CHILDREN UP TO 8 YO

## TO SHARE

GOURMET SNAILS 6 OR 12	16.- / 28.-
HOMEMADE HOUMOUS WITH TAHINA, PITA BREAD	14.-
SERRANO HAM, MELON, AND BASIL	24.-
GILLARDEAU OYSTERS 3 OR 6	21.- / 39.-
CHARCUTERIE OR CHEESE PLATTER & PICKLES	24.-
MIXED PLATTER	26.-

## STARTERS

TERIYAKI OCTOPUS, COLESLAW WITH APPLE CIDER VINEGAR, AND WASABI	28.-
MINTED PEA VELOUTÉ WITH OLIVE OIL PEARLS	16.-
SMOKED <i>CASA MOZARELLA</i> BURRATINA, SPRING SALAD, HALZELNUT SAUCE	25.-
SEASONAL VEGETABLE CEVICHE	19.-

## SEABAR - SASHIMIS

FROM TUESDAY TO SATURDAY

SALMON	20.-
SAKU TUNA	21.-
SWORDFISH GRAVLAX	19.-

## SEABAR - SHELLFISH

FROM TUESDAY TO SATURDAY

UPON DELIVERY

ALL OUR PRICES ARE IN CHF. VAT (8.1%) AND SERVICE INCLUDED.

ON REQUEST, WE WILL HAPPILY PROVIDE YOU WITH INFORMATION ON THE DISHES THAT CAN TRIGGER ALLERGIES OR INTOLERANCES.

ORIGIN: BEEF: SWITZERLAND / PORK: SWITZERLAND / LAMB: SWITZERLAND / SERRANO: SPAIN / DUCK: FRANCE / CHARCUTERIE: EUROPE / PERCH FILLETS: SWITZERLAND / SEA BASS: FRANCE, GREECE / SALMON: SCOTLAND  
SAKU TUNA: PACIFIC OCEAN / TUNA: REUNION ISLAND / SWORDFISH: REUNION ISLAND / OCTOPUS: ATLANTIC OCEAN / SNAILS: FRANCE / OYSTERS: FRANCE / TRUFFLE: EUROPE

# THE DINNER

BRUNCH AT THE KIOSQUE

SUNDAY: 11.00 / 13.30

CHF 59 / HALF PRICE FOR CHILDREN UP TO 8 YO

## MEALS

CONFIT LAMB SHANK WITH CINNAMON, GLAZED VEGETABLES	43.-
LOW-TEMPERATURE COOKED DUCK BREAST FILLET, BEETS, PAK CHOI AND MIZUNA	37.-
MAGNE FARM PORK RIBS GLAZED WITH GINGER AND LEMONGRASS, VARIATION OF EGGPLANTS, AND SESAME	43.-
SWISS BEEF FILLET, TEXTURED CARROTS, RICH JUS WITH TRUFFLE TAPENADE	53.-
TATAKI OF SAKU TUNA WRAPPED IN POPPY-SESAME SEEDS, CELERY MOUSSELINE, GRANNY SMITH APPLE EMULSION, SAMPHIRE	39.-
LAKE GENEVA PERCH FILLETS, MEUNIERE SAUCE WITH FENNEL SEEDS, SWEET POTATO FRIES, SEASONAL VEGETABLES	49.-
SEA BASS STEAK, ASPARAGUS AND SARDINIAN FREGOLA, MALTAISE SAUCE	43.-
LEMON RAVIOLI, ZUCCHINI, AND SMOKED SCARMOZA	29.-

## SEABAR

SIDE DISHES: SWEET POTATO FRIES, POTATO PURÉE, SEASONAL VEGETABLES, SPINACH LEAVES  
FROM TUESDAY TO SATURDAY

LINE-CAUGHT TUNA TARTARE MARINATED IN SOY, DAIKON, AND GOMASIO	42.-
SWORDFISH GRAVLAX CARPACCIO, CITRUS AND JAMAICAN PEPPER VINAIGRETTE	37.-
SALMON TARTAKI WITH COMBAWA, COCONUT CREAM, AND MANGO COULIS, AVOCADO SASHIMI	39.-
THE WEEKLY SPECIAL AS PER THE CATCH OF THE DAY	

## TO SHARE

SWISS BEEF CHATEAUBRIAND, BLACK TRUFFLE  
FOR 2-3 PEOPLE, CHF 30 PER 100 GRAMS, MINIMUM 500 GR

ALL OUR PRICES ARE IN CHF, VAT (8.1%) AND SERVICE INCLUDED.

ON REQUEST, WE WILL HAPPILY PROVIDE YOU WITH INFORMATION ON THE DISHES THAT CAN TRIGGER ALLERGIES OR INTOLERANCES.

ORIGIN: BEEF: SWITZERLAND / PORK: SWITZERLAND / LAMB: SWITZERLAND / SERRANO: SPAIN / DUCK: FRANCE / CHARCUTERIE: EUROPE / PERCH FILLETS: SWITZERLAND / SEA BASS: FRANCE, GREECE / SALMON: SCOTLAND  
SAKU TUNA: PACIFIC OCEAN / TUNA: REUNION ISLAND / SWORDFISH: REUNION ISLAND / OCTOPUS: ATLANTIC OCEAN / SNAILS: FRANCE / OSYTERS: FRANCE / TRUFFLE: EUROPE

# DINNER

## BRUNCH AT THE KIOSQUE

SUNDAY: 11.00 / 13.30

CHF 59 / HALF PRICE FOR CHILDREN UP TO 8 YO

## DESSERTS

FRUIT SALAD	9.-
PÂTISSERIE FROM THE KIOSQUE BY GUILLAUME BICHET	14.-
THE CHOCOLATIER CHEF GUILLAUME BICHET DRAWS HIS CREATIVE STRENGTH FROM A REAL BLEND OF TRADITION AND MODERNITY THE ARTISAN OFFERS A CONTEMPORARY REINTERPRETATION OF THE MOST ICONIC PASTRIES FROM HIS CHILDHOOD.	
GOURMET COFFEE OR TEA	14.-
GOURMET DIGESTIF FROM THE SELECTION CHF 12 AND CHF 13	22.-
ICE CREAMS & SORBETS PER SCOOP	4.50

## DIGESTIFS

	4CL
GET 27 / GET 31 21°	12.-
AMARETTO 28°	12.-
LIMONCELLO 30°	12.-
YUZU 14.7°	12.-
AMARO MONTENEGRO 23°	12.-
SAMBUCA 40°	12.-
GENEPI 32°	12.-
GRAPPA DI MOSCATO 40°	13.-
FRAMBOISINE / ABRICOTINE / GOLDEN / WILLAMINE 43°	13.-
MOITIÉ-MOITIÉ	13.-
CHARTREUSE GREEN, YELLOW, AND MOF - 43° TO 55°	15.-
COGNAC RÉMY MARTIN VSOP 40°	16.-
COGNAC DELAMAIN PALE & DRY XO 42°	35.-
COGNAC HENNESSY XO 40°	40.-

## SPIRITS

LET YOURSELF BE TEMPTED BY OUR WIDE SELECTION OF GINS, RUMS, VODKAS, TEQUILAS, OR WHISKIES

ALL OUR PRICES ARE IN CHF, VAT (8.1%) AND SERVICE INCLUDED.

ON REQUEST, WE WILL HAPPILY PROVIDE YOU WITH INFORMATION ON THE DISHES THAT CAN TRIGGER ALLERGIES OR INTOLERANCES.

ORIGIN: BEEF: SWITZERLAND / PORC: SWITZERLAND / LAMB: SWITZERLAND / SERRANO: SPAIN / DUCK: FRANCE / CHARCUTERIE: EUROPE / PERCH FILLETS: SWITZERLAND / SEA BASS: FRANCE, GREECE / SALMON: SCOTLAND  
SAKU TUNA: PACIFIC OCEAN / TUNA: REUNION ISLAND / SWORDFISH: REUNION ISLAND / OCTOPUS: ATLANTIC OCEAN / SNAILS: FRANCE / OSYTERS: FRANCE / TRUFFLE: EUROPE