

LUNCH

BRUNCH AT THE KIOSQUE

SUNDAY: 11.30 / 13.30

CHF 49 / HALF PRICE FOR CHILDREN UP TO 8 YO

STARTERS

MIXED SALAD	9.-
TRICOLOR CARROT SALAD WITH LEMON	9.-
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.-

MEALS

CONFIT LAMB SHANK WITH CINNAMON, GLAZED VEGETABLES	43.-
SWISS BEEF FILLET, TEXTURED CARROTS, RICH JUS WITH TRUFFLE TAPENADE	53.-
ITALIAN-STYLE SWISS BEEF TARTARE WITH PERFECT EGG YOLK	35.-
TATAKI OF SAKU TUNA WRAPPED IN POPPY-SESAME SEEDS, CELERY MOUSSELINE, GRANNY SMITH APPLE EMULSION, SAMPHIRE	39.-
LEMON RAVIOLI, ZUCCHINI, AND SMOKED SCARMOZA	29.-
CAESAR SALAD	27.-
THE KIOSQUE SMASH BURGER	34.-
BEEF KEFTA, SUN-DRIED TOMATO, CUCUMBER, ROMAINE LETTUCE, PICKLES, TZATZIKI SAUCE	

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.-
ICE CREAMS & SORBETS PER SCOOP	4.50