



KIOSQUE DES BASTIONS

LUNCH **MENU**

BUBBLES BY THE GLASS

10cl

Champagnes

Eric Legrand, Brut Réserve 16.-

Laurent Perrier, Brut « La Cuvée » 18.-

Proseccos

Andreola, Akelum, Asolo Prosecco Superiore, Brut 8.-

Andreola, Bollé Rosé, Vino Spumante, Extra Dry 10.-

WINE BY THE GLASS

10cl

White

Genève – Domaine les Perrières, Aligoté - 2023 7.-

Genève – Domaine de Chafalet, Chasselas Le Lutin - 2023 10.-

Trentino – Fondazione Edmund Mach, Pinot Grigio - 2023 12.-

Bourgogne – Domaine Mazilly, Haute-Côtes de Beaune, Cuvée Martin - 2022 12.-

Bourgogne – Domaine Olivier Merlin, Pouilly-Fuissé - 2021 14.50

Red

Genève – Domaine les Perrières, Pinot Noir - 2022 7.-

Rhône – Domaine Juliette Avril, Côtes du Rhône - 2022 8.50

Bordeaux – Goulée By Cos d'Estournel, Médoc - 2017 12.-

Toscane – Varramista, Sterpato - 2020 12.-

Bourgogne – Domaine Pierre Gélén, Fixin La Cocarde - 2016 14.50

Rosés

Genève – Domaine des Curiades, Rosé de Gamay - 2023 7.-

Provence – Maison Sainte-Marguerite Symphonie, Côtes de Provence - 2022 8.50

Provence – Château Minuty, Cuvée Rose et Or - 2022 13.-

BEERS

30cl

50cl

Heineken silver 4° 5.50 9.-

Erdinger white 5.3° 5.50 9.-

Lagunitas IPA 6.2° 7.50 12.-

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Our team will be happy to answer any questions you may have about allergens.

TO START

Giant Kalamata olives	11.-
Delicious Bellotta Ibérico ham	29.-
Beautiful snails of Bourgogne, 6 pieces	14.-
Homemade foie gras with walnut bread	29.-
Organic Madagascar pink prawns, 6 pieces	26.-
Beautiful oysters, per 3 : - Lambert	15.-
- Gillardeau	21.-

THE MEALS

Cream of butternut soup with chestnuts shavings	16.-
Seasonal carrot salad	9.-
Cocotte egg, wild mushrooms, toasted focaccia	19.-
Carpaccio of beetroot, 12-month-aged feta, pistachios	17.-
Smoked creamy burratina, green lentils in vinaigrette	19.-
Pulled snow crab, guacamole, fennel, olive oil	26.-

THE DISHES

Rigatoni with truffle cream	28.-
Beef tartare, perfect egg, fresh fries	34.-
Minder entrecôte, seasonal vegetables, choice of garnish	48.-
Kiosque burger	32.-
Tataki of marinated saku tuna, caramelized endives, orange and passion fruit	39.-
The Caesar salad	26.-
Tian of seasonal vegetables, smoked stracciatella di bufala	25.-
Quinoa, avocado, kale, pomegranate, orange and pomelo	24.-

Provenance: Bellota ham: Spain / Foie gras: France / Beef: Switzerland or France / Chicken: Switzerland or France / Secreto: Spain / Veal: Switzerland or France / Rib of beef: Spain / Snails: France / Pink shrimp: Madagascar / Oyster: France / Crab: Norway or South Africa / Saku tuna: Pacific / Gambero Rosso: Mediterranean (Italy) / Octopus: Spain / Turbot (farmed): Spain or Portugal / Sea urchin: Alaska / Yellowfin tuna: Indian Ocean / Shrimp: Atlantic / Angelfish: South Pacific / Grey shrimp: Atlantic / Eel: China / Lobster: Canada / Trout: Switzerland / Tiger fish: Indian Ocean Trout: Switzerland / Meagre: France / Tuber Uncinatum truffle: Italy

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THE GARNISHES



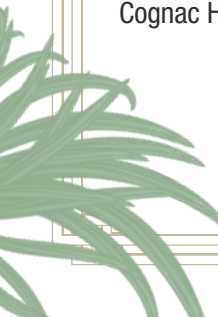
Mixed salad	5.-
Mashed potatoes	5.-
Fresh fries	5.-
Seasonal vegetables	5.-

THE DESSERTS

Selection of pastries by Othmane Khoris	14.-
Grandma's rice pudding : - to the plate	9.-
- In terrine to share for two	16.-
Crème brûlée with speculos	11.-
Fruits salad	9.-
Gourmet coffee or tea	14.-

DIGESTIVES

	4cl
Get 27 / Get 31 21°	12.-
Amaretto 28°	12.-
Limoncello 30°	12.-
Amaro Montenegro 23°	12.-
Yuzu 14.7°	12.-
Génépi 32°	12.-
Grappa di Moscato / Sambuca 40°	13.-
Framboisine / Abricotine / Golden / Williamine 43°	13.-
Moitié-moitié	13.-
Chartreuse verte 55° / jaune 45° / MOF 45°	15.-
Cognac Rémy Martin Vsop 40°	16.-
Cognac Delamain Pale & Dry Xo 42°	35.-
Cognac Hennessy Xo 40°	40.-



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SOFTS

Syrup, glass of milk - 33cl ●	3.-
Fruit juices orange, pineapple, cranberry nectared, apple, grapefruit - 33cl ●	5.-
Homemade Bissap hibiscus infusion, lime, ginger juice, hibiscus syrup, fresh mint - 33cl	6.50
Coca-Cola, Coca-Cola zéro - 33cl	5.50
Orangina - 25cl	5.50
San Bitter - 10cl	5.50
Tonic & Ginger Beer San Pellegrino - 20cl	5.50
Tomato juice seasoned or not - 33cl	5.50
Bastions blue lemonade - 33cl	5.50
Homemade iced tea lemon, pech, raspberry - 33cl	5.50
Chinotto Lurisia / Aranciata rossa Lurisia - 27.5cl	6.-

WATERS

Still & sparkling water - 33cl	5.50
Still & sparkling water - 75cl	6.-
Filtered sparkling water from Bastions - 75cl ●	4.50

HOT DRINKS

Chantilly cream option +1.-	
Ristretto / Espresso / Black coffee	3.70
Espresso macchiato	4.-
Coffee with milk	4.90
Cappuccino	5.50
Hot chocolate	5.50
Tea, infusion	5.50
Chaï latte	6.50
Tristan hot chocolate	7.50
Mulled wine	8.-

Low priced drinks are marked with this symbol ●

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