



KIOSQUE DES BASTIONS

DINNER MENU

FIND US ON
BASTIONS.CH

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

All our prices are in CHF, VAT (8.1%) and service included.
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 DISHES

- Beef tartare, perfect egg, fresh fries 34.-
- Minder entrecôte, seasonal vegetables, choice of garnish 48.-
- Teriyaki-lacquered Iberian secreto, gomasio and kale 39.-
- The magnificent veal chop, 300gr 56.-
- Turbot fillet, venerated rice, pack choï 42.-
- Tataki of marinated saku tuna, caramelised endives, orange and passion fruit 39.-
- Tagliolini with squid ink, sea urchins, preserved lemon, samphire 34.-
- Tian of seasonal vegetables, smoked stracciatella 25.-
- Rigatoni with truffle cream 28.-

TO SHARE

- Galician rib of beef per 100gr 16.-
- Fish of the day, choice of garnish - Price according to availability

THE MEALS

- Butternut cream soup with chestnut shavings 16.-
- Cocotte egg, wild mushrooms, toasted focaccia 19.-
- Carpaccio of beetroot, 12-month feta, pistachios 17.-
- Smoked creamy burrata, green lentils in vinaigrette 19.-
- Pulled snow crab, guacamole, fennel, olive oil 26.-
- Carpaccio of gambero rosso, just seasoned 18.-
- Roasted octopus, pan-fried mushrooms 29.-

THE SEASIDE

- Tuesday to Saturday
- Crispy tuna nigiri, per 3 14.-
- Grey shrimps, per 100gr 12.-
- Whelks, per 150g 9.-
- Beautiful Gillardeau oysters, per 3 21.-
- Saku tuna sashimi, per 100gr 19.-
- Organic Madagascar pink prawns, 6 pieces 26.-
- Eel fillet lacquered with finely sliced soja 24.-
- Lobster roll 29.-
- Trout gravlax, tzaziki 26.-
- Octopus carpaccio with citrus fruit 22.-
- Ceviche of sea bass, leche de tigre, sea urchins, sweet potato 39.-
- Tiradito of lean meat, passion sauce, mango, wakame 36.-
- Tuna tartar, soy sauce, daikon 38.-

LE PLATEAU DES BASTIONS

- Tuesday to Saturday
- 115.-
- 3 Gillardeau n°3 oysters, 6 Lambert oysters, 3 Ancelin oysters, 2 langoustines, 6 organic Madagascar pink prawns, 1 saku tuna sashimi, 300gr cooked whelks, 200gr grey prawns

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.-