



KIOSQUE DES BASTIONS

LUNCH **MENU**

BUBBLES BY THE GLASS

1dl

Champagnes

Eric Legrand, Brut Réserve

16.-

Eric Legrand, Brut rosé

21.-

Proseccos

Frioul – Itinera, Prosecco Brut DOC

8.-

Vénétie - Andreola Col del Forno, Valdobbiadene Brut

10.-

Vénétie - Andreola, Bollé Rosé, Spumante Extra dry

12.-

WINE BY THE GLASS

1dl

White

Genève - Domaine des Curiades, Aligoté

7.-

Vaud – Domaine Bernard Gorjat, Chasselas les Chenalettes

7.50

Frioul – Giuseppe e Luigi Tenuta Raguta, Pinot Grigio

12.-

Bourgogne – Domaine Mazilly Hautes-Côtes de Beaune Meloisey

14.-

Red

Genève - Domaine des Curiades, Pinot noir

7.-

Vaud – Domaine Croix Duplex assemblage Gamaret, Garanoir

7.50

Rhône - Domaine Juliette Avril, Côtes du Rhône

8.50

Toscane – Sterpato, Varramista

12.-

Bordeaux – Goulée By Cos d'Estournel, Médoc

13.-

Rosés

Genève – Domaine des Curiades, Rosé de Gamay

7.-

Provence – Maison Sainte-Marguerite Symphonie, Côtes de Provence

9.-

Alpes de Haute Provence – L'été, avec les 2 frères

12.-

BEERS

30cl

50cl

Heineken silver 4°

5.50

10.-

Erdinger blanche 5.3°

6.-

11.-

Lagunitas IPA 6.2°

7.50

12.-

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TO START

Giant Kalamata olives	11.-
Delicious Bellotta Ibérico ham	29.-
Beautiful snails of Bourgogne, 6 pieces	14.-
Spring asparagus, herb sabayon	17.-
León cecina	24.-
Madagascar pink prawns, 6 pieces	26.-
Carpaccio of gambero rosso, just seasoned	18.-
Beautiful oysters, per 3 : - Poget	16.-
- Gillardeau	21.-

THE STARTERS

Fresh pea soup with verbena	16.-
Seasonal carrot salad	9.-
Perfect egg 64°C, tomato coulis, asparagus, guanciale	19.-
Carpaccio of celeriac, Granny Smith apple, pistachio	12.-
Crisp salad of purple artichokes, fava beans, burratina	24.-
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.-
The Kiosque burger	32.-
The magnificent veal chop, choice of garnish	56.-
Iberian pluma glazed with teriyaki sauce, pan-fried green asparagus	44.-
Tataki of saku tuna, spinach, melting leeks, sauce vierge	39.-
Tian of seasonal vegetables, smoked stracciatella	25.-
The Caesar salad	26.-
The spring salad	24.-

Provenances: Bellota ham: Spain / Beef: Switzerland or France / Chicken: Switzerland or France
Pluma: Spain / Cecina: Spain / Guanciale: Italy / Veal: Switzerland / Rib of beef: Spain / Snails: France / Prawns: Madagascar /
Wild prawns: Argentina / Oysters: France / Snow crab: Canada / Sea bass: Greece or France / Saku tuna: Indian ocean / Gambero Rosso: Italy /
Langoustines: Spain or North Atlantic / Black Cod: Alaska / Yellowfin tuna: Indian Ocean / Smoked swordfish: France / Fresh swordfish: Indian Ocean /
Vongole: Italy / Eel: China / Lobster: Canada / Truffle: Italy or France

All the breads listed below are of Swiss origin:
baguettes, burger bread, lobster roll bread, croutons, toast, Viennese pastries, nut bread, focaccia.
Gressini: Italy

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THE GARNISHES



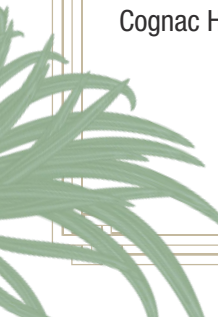
Mixed salad	5.-
Mashed potatoes	6.-
Fresh fries	5.-
Seasonal vegetables	6.-

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.-
Fresh fruits salad	9.-
Gourmet coffee or tea	14.-
Ice cream scoop	4.50

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.-
Martell VS Cognac 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.-
Coca-Cola, Coca-Cola zero - 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

WATERS

Still & sparkling water - 33cl	5.-
Still & sparkling water - 75cl	6.-
Filtered sparkling water from Bastions - 75cl ●	4.50

HOMEMADE COLD DRINKS 33cl

Bastions blue lemonade	5.50
Coriander lemonade	5.50
Homemade iced tea lemon or peach	5.50
Cold chocolate	6.-
Bissap (ginger, hibiscus and fresh mint)	6.50
Frapuccino with or without milk	6.50

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
Tristan hot chocolate	7.50

Low priced drinks are marked with this symbol ●

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