

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 verbenas 16.-
- Perfect egg 64°C, tomato coulis, asparagus, guanciale 19.-
- Carpaccio of celeriac, Granny Smith apple, pistachio 12.-
- Crisp salad of purple artichokes, fava beans, burrata 24.-
- Pulled snow crab, guacamole, fennel, olive oil 26.-
- Langoustine tartare, courgette spaghetti, almonds 24.-

THE DISHES

- Beef tartare, perfect egg, fresh fries 34.-
- Minder entrecôte, seasonal vegetables, choice of garnish 48.-
- The magnificent veal chop, choice of garnish 56.-
- Teriyaki marinated iberian pluma, pan-fried green asparagus 44.-
- Black cod marinated in miso, crispy rice, vegetables wok 42.-
- Tataki of saku tuna, spinach, melting leeks, sauce vierge 39.-
- Fresh spaghetti with vongole 32.-
- Tian of seasonal vegetables, smoked stracciatella 25.-
- Rigatoni with truffle cream 28.-

TO SHARE / Choice of garnish

- Galician rib of beef, 1kg 169.-
- Sea bass in a salt crust 109.-

THE SEASIDE

- Tuesday to Saturday
- Crispy tuna nigiri, per 3 16.-
- Cooked whelks 12.-
- Beautiful Gillardeau oysters, per 3 21.-
- Smoked swordfish carpaccio 22.-
- Saku tuna sashimi 21.-
- Madagascar pink prawns, 6 pieces 26.-
- Eel fillet lacquered with finely sliced soja 24.-
- The Bastions' lobster roll 29.-
- Mediterranean style lobster salad 58.-
- Swordfish gravelax with carrot pickles 32.-
- Sea bass ceviche with prawns, leche de tigre, cucumber 36.-
- Spicy maguro tuna tartare, avocado, orange, tomatoes and gomasio 38.-

BASTIONS SEAFOOD PLATTER

- Tuesday to Saturday
- 119.-
- 6 Gillardeau n°3 oysters, 6 Lambert oysters, 4 langoustines, 6 Madagascar pink prawns, saku tuna sashimi, cooked whelks

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





KIOSQUE DES BASTIONS

DINNER MENU

FIND US ON
BASTIONS.CH

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

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.