

TO START

- Giant Kalamata olives 11.-
- Delicious Bellotta Ibérico ham 29.-
- Beautiful snails of Bourgogne, 6 pieces 14.-
- Fresh vegetables, tzaziki 22.-
- León cecina 24.-
- Madagascar pink prawns, 6 pieces 26.-
- Carpaccio of gambero rosso, just seasoned 18.-
- Beautiful Gillardeau oysters, per 3 21.-



THE STARTERS

- Sweet tomato gazpacho 12.-
- Mimosa eggs with greek yoghurt 12.-
- Crisp salad of purple artichokes, fava beans, burratina 24.-
- Pulled snow crab, guacamole, fennel, olive oil 26.-
- Langoustines and tomatoes 26.-
- Veggie option 19.-

THE DISHES

- Beef tartare, perfect egg, fresh fries 34.-
- Minder entrecôte, pack choï, fresh fries 48.-
- The magnificent veal chop, choice of garnish 56.-
- Iberian pluma marinated in teriyaki, chickpeas, apricot 44.-
- Black Cod marinated in miso, black rice, cucumber, lemon, pack choï 42.-
- Tataki of saku tuna, seasonal vegetables, sauce vierge 39.-
- Fresh spaghetti with vongole 32.-
- Tian of seasonal vegetables, smoked stracciatella 25.-
- Rigatoni with truffle cream 31.-

THE SEASIDE

- Tuesday to Saturday
- Crispy tuna nigiri, per 3 16.-
- 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.-
- Sea bass ceviche with prawns, leche de tigre, cucumber 36.-
- Spicy maguro tuna tartare, avocado, orange, tomatoes and gomasio 38.-

TO SHARE

- Choice of garnish
- Galician rib of beef, 1kg 169.-
- Fish of the day price according to availability

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





KIOSQUE DES BASTIONS

DINNER MENU

FIND US ON
BASTIONS.CH

Origin

Bellota ham : Spain / Beef : Switzerland or France / Chicken : France / Pluma : Spain / Cecina : Spain / Veal : Switzerland / Prime rib : Spain /
Snails : France / Prawns : Madagascar / Wild prawns : Argentina / Oysters : France / Snow crab : Canada / Saku tuna : Vietnam /
Gambero Rosso : Italy / Langoustines : South Africa / Black Cod : Alaska / Smoked swordfish : France / Yellowfin tuna : Indian Ocean /
Vongoles : Italy or France / Eel : China / Lobster : Canada / Sea bass : Greece or France / Truffle : Italy or France

All the breads listed below are of Swiss origin:

(Baguettes, burger bread, lobster roll, 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.