



KIOSQUE DES BASTIONS

LUNCH MENU

BUBBLES BY THE GLASS

Champagne

Besserat de Bellefon, Bleu Brut

1dl

16.-

Proseccos

Frioul – Itinera, Prosecco Brut DOC

8.-

Vénétie – Andreola Col del Forno, Valdobbiadene Brut

10.-

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 “Plan de Dieu”

8.50

Toscane – Sterpato, Varramista - 2021

12.-

Bordeaux – Goulée By Cos d’Estournel, Médoc - 2017

13.-

Bourgogne – Domaine Olivier Merlin, Bourgogne “Les Cras” - 2022

13.-

Rosés

Genève – Domaine des Curiades, Rosé de Gamay

7.-

Provence – Maison Sainte-Marguerite Symphonie, Côtes de Provence

10.-

BEERS ON TAP

30cl

50cl

Heineken 4°

5.50

10.-

Erdinger blanche 5.3°

6.-

11.-

Lagunitas IPA 6.2°

7.50

12.-

BOTTLED BEERS

Heineken 5° bt 25cl

5.-

Heineken 0% bt 33cl

7.-

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 Bellota Ibérico ham	29.-
Beautiful snails of Bourgogne, 6 pieces	14.-
Foie-gras	31.-
León cecina	24.-
Madagascar pink prawns, 6 pieces	26.-
Smoked salmon	19.-
Beautiful Gillardeau oysters, 3 pieces	21.-

THE STARTERS

Seasonal carrots salad	9.-
Cream of cauliflower soup with apple	12.-
The perfect egg, celeriac hummus	16.-
The lovely salad of crispy endives, roquefort cheese and walnuts	21.-
Pulled snow crab, guacamole, fennel, olive oil	26.-
Octopus and pan-fried wild mushrooms	29.-
Veggie option	21.-

THE DISHES

Beef tartare, perfect egg, fresh fries	34.-
Faux-filet, magnificent carrot, fresh fries	48.-
The Kiosque burger	33.-
The crying tiger	38.-
Iberian pluma marinated in teriyaki, chickpeas, apricot	44.-
Saku tuna tataki, beetroot, fennel, orange sauce	39.-
Rigatoni with cream sauce and morel mushrooms	31.-
Half cauliflower with turmeric and vegetables, cardamom béchamel sauce	22.-
The Caesar salad	26.-

Origins: Bellota ham : Spain / Cecina de Leon : Spain / Foie-gras : France / Beef : Switzerland or France /
Chicken : France or Switzerland / Pluma : Spain / Cecina : Spain / Snails : France /
Prawns : Madagascar / Wild prawns : Argentina / Oysters : France /
Snow crab : Canada / Gambero Rosso : Italy / Langoustines : South Africa / Tuna : Vietnam or Philippines / Lobster : Canada
/ Sea bass : Greece or France / Truffles : 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



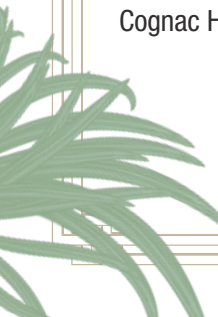
Mixed salad	5.-
Mashed potatoes / Truffle oil option	6.- / 8.-
Fresh fries	5.-
Seasonal vegetables	6.-

THE DESSERTS

The Chef's tiramisu	14.-
Pistachio crème brûlée	14.-
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 / Orangina - 25cl / San Bitter - 10cl	5.50
Tonic & Ginger Beer San Pellegrino - 20cl	5.50
Tomato juice seasoned or not - 33cl	5.50
Organics by Red Bull – Bitter Lemon, Viva Maté – 33cl	7.-

ENERGY DRINKS 25cl

Red Bull – Classic, White, Summer, Blue, Sea Blue, SugarFree	7.-
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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
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
Tea, infusion	5.50
Tristan hot chocolate	6.50
Chai Latte	7.-
Vin chaud	8.-

Low priced drinks are marked with this symbol ●

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