

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

- Cream of cauliflower soup with apples 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 crying tiger 38.-
- Iberian pluma marinated in teriyaki, chickpeas, apricot 44.-
- Black Cod marinated in miso, black rice, cucumber, lemon, pack choï 42.-
- Saku tuna tataki, beetroot, fennel, orange sauce 39.-
- Fresh spaghetti with clams 32.-
- Rigatoni with cream sauce and morel mushrooms 31.-
- Half cauliflower with turmeric and vegetables, cardamom béchamel sauce 22.-

THE SEASIDE

- Tuesday to Saturday
- Crispy tuna nigiri, 3 pieces 16.-
- Beautiful Gillardeau oysters, 3 pieces 21.-
- Exotic scallop carpaccio 26.-
- Tuna belly sashimi, Japanese salad 32.-
- Madagascar pink prawns, 6 pieces 26.-
- Eel fillet lacquered with finely sliced soja 24.-
- The Bastions' lobster roll 29.-
- Lobster salad, avocado and grapefruit 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.-

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



KIOSQUE DES BASTIONS

DINNER MENU

FIND US ON
BASTIONS.CH

Origins

Bellota ham : Spain / Beef : Switzerland or France / Pluma : Spain / Cecina : Spain /
Foie-gras : France / Rib of beef : Spain / Snails : France /
Prawns : Madagascar / Wild prawns : Argentina / Oysters : France / Smoked salmon : Norway /
Snow crab : Canada / Octopus : Spain / Black Cod : Alaska / Scallops : Canada or France /
Tuna : Vietnam or Philippines / Clams : Italy or France / Eel : China / Lobster : Canada /
Seabass : Greece 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.