



KIOSQUE DES BASTIONS

LUNCH MENU

BUBBLES BY THE GLASS

Champagnes

Besserat de Bellefon, Bleu Brut 16.-

Ruinart, Blanc de Blancs 32.-

Prosecco

Frioul – Itinera, Prosecco Brut DOC 8.-

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 Famille Perrin, Côtes du Rhône 8.50

Toscane – Sterpato, Varramista - 2021 12.-

Bordeaux – Goulée By Cos d'Estournel, Médoc - 2017 13.-

Bourgogne – Domaine Olivier Merlin, Bourgogne "Les Cras" - 2023 13.-

Rosé

Genève – Domaine des Curiades, Rosé de Gamay 7.-

Provence – Maison Sainte-Marguerite Symphonie, Côtes de Provence 10.-

Provence – Château d'Esclans, Côtes de Provence 15.-

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.-
Bresaola, rocket salad, grana padano	19.-
Madagascar pink prawns, 6 pieces	26.-
Gravlax trout with tzatziki	21.-
Beautiful Gillardeau oysters, 3 pieces	21.-

THE STARTERS

Seasonal carrots salad	9.-
Refreshing peas and mint soup	12.-
The perfect egg, roasted sweetcorn, peppers, grana padano	14.-
Green asparagus, herbs sabayon	16.-
Pulled snow crab, guacamole, fennel, olive oil	26.-
Burrata with mixed vegetables	24.-
Mediterranean-style octopus	26.-

THE DISHES

Beef tartare, perfect egg, fresh fries	34.-
Sirloin steak, gorgeous carrot, fresh fries	48.-
The Kiosque burger	33.-
The crying tiger beef	38.-
Lamb fillet, aubergine caviar, confit artichoke	44.-
Saku tuna tataki, black rice, pak choi, beans sprouts	39.-
Rigatoni with cream sauce and morel mushrooms	31.-
The greek salad	26.-
The Caesar salad	27.-

Origins : Bellota ham : Spain / Bresaola : Italy / Beef : Switzerland / France
Chicken : France / Switzerland / Snails : France / Pink prawns : Madagascar / Trout : France
Oysters : France / Snow crab : Canada / Octopus : Spain / Saku tuna : Vietnam
Lamb : Ireland / Switzerland

All the breads listed below are of Swiss origin:
(Baguettes, burger bread, lobster roll bread, croutons, toast, Viennese pastries).
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

Red berries panna cotta	14.-
Pistachio crème brûlée	14.-
Selection of pastries	12.-
Fresh fruits salad	9.-
Gourmet coffee or tea	14.-
Ice cream scoop	4.50

DIGESTIVES

	4cl
Get 27 17.9° / Get 31 24°	12.-
Amaretto 28°	12.-
Limoncello 30°	12.-
Amaro Montenegro 23°	12.-
Yuzu 14.7°	12.-
Génépi 32°	12.-
Grappa / 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	5.90
Tonic & Ginger Beer San Pellegrino - 20cl	5.90
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, Peach, Blue, Sea Blue, SugarFree	7.-
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WATERS

Still & sparkling water - 33cl ●	4.50
Still & sparkling water - 75cl	7.-
Filtered sparkling water from Bastions - 75cl	4.50

HOMEMADE COLD DRINK

Bastions blue lemonade - 33cl	5.50
Coriander lemonade - 33cl	5.50
Homemade iced tea lemon or peach - 33cl	5.50
Bissap (ginger, hibiscus and fresh mint) - 33cl	6.50
Frappuccino with or without milk - 33cl	6.50
Fresh carrots and ginger juice - 20cl	9.-

HOT DRINKS

Chantilly cream option +1.-	
Ristretto / Espresso / Black coffee / Espresso macchiato	3.90
Coffee with milk / Cappuccino	5.50
Tea, infusion	5.50
Tristan chocolate, hot or cold	6.50

Low priced drinks are marked with this symbol ●

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