



# KIOSQUE DES BASTIONS

LUNCH MENU

# BUBBLES BY THE GLASS

1dl

## 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.-
Gambero Rosso carpaccio, pistachio	18.-
Beautiful Gillardeau oysters, 3 pieces	21.-

## THE STARTERS

Seasonal carrots salad	9.-
Summer gazpacho	12.-
Yoghurt mimosa eggs	11.-
Pulled snow crab, guacamole, fennel, olive oil	26.-
Burrata with colourful tomatoes	19.-
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 summer truffle-flavoured cream sauce	29.-
Vietnamese prawn salad	24.-
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 / Prawns : Argentina / Vietnam  
Oysters : France / Snow crab : Canada / Octopus : Spain / Saku tuna : Vietnam  
Lamb : Ireland / Switzerland / Gambero Rosso : Italy

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.-
Lemon cream	14.-
Selection of pastries	12.-
Artisanal Bourbon vanilla ice cream and topping for 2/3 pers.	24.-
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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