

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

- 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 crying tiger beef 38.-
- Lamb fillet, aubergine caviar, confit artichoke 44.-
- Lean fish fillet, courgette spaghetti, cream, lemon, dill 41.-
- Saku tuna tataki, black rice, pak choi, beans sprouts 39.-
- Rigatoni with summer truffle-flavoured cream sauce 29.-
- The greek salad 26.-

Tuesday to Saturday

THE SEASIDE

- Crispy beef or tuna nigiri, 3 piece 16.-
- Beautiful Gillardeau oysters, 3 pieces 21.-
- Madagascar pink prawns, 6 pieces 26.-
- The Bastions' lobster roll 29.-

TO SHARE

Choices of garnish

- Galician rib of beef – 800gr – for two 145.-
- Half a roast chicken with crispy skin – ½ kilo / for two 59.-

THE CRUDO

Served with rice or salad +3.-

- Sea bass ceviche, aguachile, prawns, cucumber, sweet potato 32.-
- Amberjack tiradito with yuzu, soya, wasabi, oyster sauce 32.-
- Nikkei-style tuna tartare, avocado, edamame, wakame, ponzu sauce 36.-

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



KIOSQUE DES BASTIONS DINNER MENU

FIND US ON
BASTIONS.CH

Origins

Bellota ham : Spain / Bresaola : Italy / Lamb : Ireland / Switzerland
Beef : Switzerland / France / Chicken : France / Switzerland / Rib of beef : Spain
Snails : France / Pink prawns : Madagascar / Amberjack : Japan / Oysters : France
Snow crab : Canada / Octopus : Spain / Saku tuna : Vietnam
Fresh tuna : Philippines / Japan / Sea bass : Greece / France / Prawns : Argentina / Vietnam
Lean fish : Greece / Lobster : Canada / Gambero Rosso : Italy

All the breads listed below are of Swiss origin:

Baguettes, burger bread, lobster roll, croutons, toast, Viennese pastries
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.