



KIOSQUE DES BASTIONS

LUNCH MENU

BUBBLES BY THE GLASS

Champagnes

Besserat de Bellefon, Bleu Brut

Ruinart, Blanc de Blancs

Prosecco

Frioul – Itinera, Prosecco Brut DOC

WINE BY THE GLASS

White

Genève – Domaine des Curiades, Aligoté

Vaud – Domaine Bernard Gorjat, Chasselas les Chenalettes

Toscane – Collemassari, Irisse Vermentino DOC

Frioul – Giuseppe e Luigi Tenuta Raguta, Pinot Grigio

Bourgogne – Maison Champy, Bourgogne blanc cuvée « Edme »

Red

Genève – Domaine des Curiades, Pinot noir

Vaud – Domaine Croix Duplex assemblage Gamaret, Garanoir

Rhône – Domaine Famille Perrin, Côtes du Rhône

Toscane – Collemassari, Collemassari riserva rosso

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

Bourgogne – Maison Champy, Bourgogne rouge cuvée « Edme »

Rosé

Genève – Domaine des Curiades, Rosé de Gamay

Provence – Maison Sainte-Marguerite Symphonie, Côtes de Provence

BEERS ON TAP

Heineken 4°

Erdinger blanche 5.3°

Lagunitas IPA 6.2°

BOTTLED BEERS

Heineken 0% bt 33cl

1dl

16.-

32.-

8.-

1dl

7.-

7.50

10.-

12.-

14.-

7.-

7.50

8.50

12.-

13.-

14.-

7.-

12.-

30cl

5.50

6.-

7.50

50cl

10.-

11.-

12.-

7.-

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Our team will be happy to answer any questions you may have about allergens.

TO START

Foie-gras

Giant Kalamata olives

Delicious Bellota Ibérico ham

Beautiful snails of Bourgogne, 6 pieces

Bresaola, rocket salad, grana padano

Madagascar pink prawns, 6 pieces

Gambero Rosso carpaccio, pistachio

Beautiful Gillardeau oysters, 3 pieces

29.-

11.-

29.-

14.-

19.-

26.-

18.-

21.-

THE STARTERS

Seasonal carrots salad

Cream of butternut squash soup

Vitello tonnato

Green bean, mushroom and spinach salad

Burrata, purple artichokes, curly endive, aioli

Octopus, white beans, Calabrian n'duja

9.-

14.-

28.-

16.-

22.-

26.-

THE DISHES

Beef tartare, perfect egg, fresh fries

Beef fillet, traditional mashed potatoes, green beans

The Kiosque burger

The crying tiger beef

Guinea fowl breast, heirloom vegetables

Saku tuna tataki, black rice, pak choi, beans sprouts

Rigatoni with cream and morel mushrooms

The Caesar salad

The Kiosque's vegetable platter

34.-

52.-

33.-

38.-

36.-

39.-

31.-

27.-

24.-

Origins : Bellota ham : Spain / Bresaola : Italy / Beef : Switzerland, France / Chicken : France, Switzerland / Snails : France
Pink prawns : Madagascar / Prawns : Argentina, Vietnam / Oysters : France / Octopus : Spain / Saku tuna : Vietnam
Foie-gras : France / Veal : Switzerland, France / Guinea fowl breast : France / Gambero Rosso : Italy, Spain

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 tapenade option	6.- / 8.-
Fresh fries	5.-
Seasonal vegetables	6.-

THE DESSERTS

Tiramisu	14.-
Iced nougat, red berry coulis, crushed pistachios	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 - 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

Henniez still & sparkling water - 33cl	4.50
Aqua Panna still & San Pellegrino sparkling water - 75cl	7.-
Filtered sparkling water from the Kiosque - 75cl	4.50

HOMEMADE COLD DRINK

The Kiosque's 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

HOT DRINKS

Option Viennois, végétal or sirop + 1.-	
Ristretto / Espresso / Black coffee / Espresso macchiato	3.90
Coffee with milk / Cappuccino	5.50
Tea, infusion	5.50
Tristan hot chocolate	6.50
Chaï latte / Matcha latte	8.-
Hot wine	8.-

Low priced drinks are marked with this symbol ●

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