

## TO START

- Foie-gras 29.-
- 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

- Vitello tonnato 28.-
- Cream of butternut squash soup 14.-
- Pan-fried foie gras, mixed wild mushrooms 32.-
- Green bean, mushroom and spinach salad 16.-
- Burrata, purple artichokes, curly endive, aioli 22.-
- Octopus, white beans, Calabrian n'duja 26.-

## THE DISHES

- Beef tartare, perfect egg, fresh fries 34.-
- Beef fillet, traditional mashed potatoes, green beans 52.-
- The crying tiger beef 38.-
- Guinea fowl breast, heirloom vegetables 36.-
- Monkfish, topinambours, artichoke, salsify 48.-
- Saku tuna tataki, black rice, pak choi, beans sprouts 39.-
- Rigatoni with cream and morel mushrooms 31.-
- Scialatelli with tomatoes and seafood 28.-
- The Kiosque's vegetable platter 24.-

Tuesday to Saturday

## THE SEASIDE

- Crispy 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 GARNISHES

- Mixed salad 5.-
- Mashed potatoes / Truffle oil option 6.- / 8.-
- Fresh fries 5.-
- Seasonal vegetables 6.-

## THE CRUDO

Served with rice or salad +3.-

- Sea bass ceviche, aguachile, prawns, cucumber, sweet potato 32.-
- Amberjack tiradito, chanterelle mushrooms, Granny Smith apple 34.-
- Nikkei-style tuna tartare, pineapple, watercress, tamarin sauce 36.-

## 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



# KIOSQUE DES BASTIONS

## DINNER MENU

FIND US ON  
**BASTIONS.CH**

### Origins

Bellota ham : Spain / Bresaola : Italy / Beef : Switzerland, France / Chicken : France, Switzerland / Rib of beef : Spain  
Snails : France / Pink prawns : Madagascar / Amberjack : Japan / Oysters : France / Octopus : Spain / Saku tuna : Vietnam  
Foie-gras: France / Veal : Switzerland, France / Albacore tuna : Philippines, Reunion / Sea bass : Greece, France / Prawns : Argentina, Vietnam  
Guinea fowl breast: France / Monkfish : France, Norway / Lobster : Canada / Gambero Rosso : Italy, Spain

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.