

AT WINDOWS RESTAURANT

SEASONAL AND VEGETABLE

Starter

PEA SOUP WITH WATERCRESS OIL (GF)

33

Iberian ham

POACHED EGG (V)

35

Spring vegetables, morels and wild garlic pesto

SEASONAL TOSSED SALAD (VG, GF)

36

Raw and cooked vegetables, lemon and olive oil dressing

QUINOA SALAD (V, GF)

33

Feta cheese, avocado and seeds

RCH SIGNATURE CHOPPED SALAD

39

Chicken, tomato, beetroot, Cheddar, hard-boiled egg, avocado and bacon

ROASTED CAULIFLOWER

29

Curry and coconut sauce

STARTERS

Starter

Main

PRUNIER AQUITAINE CAVIAR SHOT 10G

45

Dill cream and blini

ROASTED SCAMPI (GF)

48

Celery remoulade with apple and wasabi

SMOKED SCOTTISH SALMON

39

Prunier Aquitaine caviar, dill cream, capers, Beldi lemon and blini

VITELLO TONNATO

42

Vitelotte potatoes and fried capers

DUCK FOIE GRAS TERRINE

39

Rhubarb jam and homemade brioche

BAKED BONE MARROW (DF)

29

Seasoned with Fleur de Sel, grilled bread

PASTA AND RISOTTO

Starter

Main

LOBSTER TAGLIOLINI PASTA

44

Roasted tail with basil butter

GREEN ASPARAGUS RISOTTO (GF)

39

Creamy burrata cheese

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (DF) Dairy-free

If you require information on the allergen content of our dishes, please ask a member of staff and they will be happy to help you.

Prices are in Swiss francs and include 8.1% VAT and service.

CLASSIC DISHES

PERCH FILLETS MEUNIÈRE <i>French fries and green salad</i>	59
PRAWN STROGANOFF (GF) <i>Basmati rice</i>	47
DOVER SOLE GRILLED OR MEUNIÈRE <i>Ratte potatoes with fresh herbs and seasonal vegetables</i>	79
GRILLED WHOLE SEA BASS 1.2KG (GF, DF) <i>Serves two people</i>	240
ROASTED DUCK BREAST, CITRUS JUICE <i>Carrot purée, grilled white asparagus</i>	56
BUTTER CHICKEN (GF) <i>Basmati rice, papadum and mango-aubergine chutney</i>	49

JOSPER GRILL

Varies subject to availability
All our fish and meats are served with one sauce and two sides dishes

YELLOWFIN TUNA FILLET	220G	62
SWISS VEAL CHOP	300G	66
SWISS BEEF FILLET	200G	82
GENEVA PORK TOMAHAWK FROM JUSSY FARM	400G	64
SWISS ALPS LAMB SHOULDER	180G	52
FREE-RANGE SWISS COCKEREL	600G	46
FLAVOURS OF THE MEDITERRANEAN MARINATED TOFU (VG, GF) <i>With creamy houmous, seasonal vegetables and sprouts</i>	150G	42

SAUCES

Signature Sauce with mustard and honey or
Chimichurri, Bearnaise, Morel sauce, Pepper sauce, Veal juice, Vierge Sauce, Beurre blanc, Soy

SIDE DISHES

Seasonal vegetables, sautéed spinach, green beans, mushrooms,
Vanilla potato mash, French fries, rattes sautéed potatoes, creamy polenta and Basmati rice

Steamed asparagus 15

The origin of fish, meat and bread is available from our waiting team

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