

AT WINDOWS RESTAURANT

	Starter	
SEASONAL AND VEGETABLE		
PORCINI MUSHROOM VELOUTÉ (V, GF) <i>Chives and hazelnut oil</i>	33	
POACHED EGG (V) <i>Confit pumpkin, mushrooms and croutons</i>	35	
SEASONAL TOSSED SALAD (VG, GF) <i>Raw and cooked vegetables, lemon and olive oil dressing</i>	36	
ROOT VEGETABLE TART WITH HONEY <i>Tuberous chervil purée, feta and truffle oil</i>	37	
STARTERS	Starter	Main
PRUNIER AQUITAINE CAVIAR 50g <i>Served with Rösti and condiments</i>	245	
PRUNIER AQUITAINE CAVIAR SHOT 10g <i>Dill cream and blini</i>	45	
ROASTED SCALLOPS (GF) <i>Sweet potato mousseline with lemon and dried fruit sauce vierge</i>	42	50
SMOKED SCOTTISH SALMON <i>Prunier Aquitaine caviar, dill cream, capers, Beldi lemon and blini</i>	39	
TERRINE OF DUCK FOIE GRAS <i>Fig jam and homemade brioche</i>	39	
BAKED BONE MARROW (DF) <i>Seasoned with Fleur de Sel, grilled bread</i>	29	
PASTA AND RISOTTO	Starter	Main
LOBSTER RAVIOLI <i>Roasted tail with basil butter</i>	44	52
MUSHROOM RISOTTO (GF) <i>Veal juice</i>		42
TAGLIOLINI WITH BLACK TRUFFLE (V) <i>Butter sauce and 3 grams of black truffle</i>		59
BLACK TRUFFLE SUPPLEMENT PER GRAM		7

(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	Main
SHRIMP STROGANOFF (GF) <i>Basmati rice</i>	47
DOVER SOLE GRILLED OR MEUNIÈRE <i>Ratte potatoes with fresh herbs and seasonal vegetables</i>	79
DUCK BREAST, CITRUS JUICE <i>Roasted and purée of butternut squash, honeyed baby turnip</i>	56
BUTTER CHICKEN (GF) <i>Basmati rice, papadum and mango-aubergine chutney</i>	49

JOSPER GRILL	Main
<i>Varies upon availability and arrivals</i>	
<i>All grilled dishes include one sauce and two sides dishes</i>	

GRILLED WHOLE SEA BASS, Serves two persons	1.2kg	240
SWISS VEAL CHOP	300g	66
SWISS BEEF FILLET	200g	82
GENEVA PORK TOMAHAWK FROM JUSSY FARM	400g	64
SWISS ALPS LAMB SHOULDER	180g	52
HALF GRILLED CHICKEN	600g	46

SAUCES
*Signature Sauce with mustard and honey or
 Chimichurri, Bearnaise, Morel sauce, Pepper sauce, Vierge Sauce*

SIDE DISHES	10
<i>Creamy spinach, roasted cauliflower, grilled corn, sweet potato purée, sautéed mushrooms Vanilla potato mash, French fries, thick cut fries, creamy polenta or Basmati rice</i>	
<i>Black truffle mashed potatoes</i>	15

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

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