

AT WINDOWS RESTAURANT

SEASONAL AND VEGETABLE

Starter

TOMATO GAZPACHO (VG)

32

Pineapple tomato tartare with basil, homemade breadstick

POACHED EGG (V)

35

Variation of artichokes and croutons

SEASONAL TOSSED SALAD (VG, GF)

36

Raw and cooked vegetables, lemon and olive oil dressing

QUINOA SALAD (V, GF)

32

Feta cheese, avocado and pumpkin seeds

ROASTED CAULIFLOWER (VG, GF)

29

Curry and coconut sauce, micro-herbs

STARTERS

Starter

Main

PRUNIER AQUITAINE CAVIAR SHOT 10G

45

Dill cream and blini

SEA BASS CEVICHE (GF, DF)

42

50

Coriander and sweet potato chips

SMOKED SCOTTISH SALMON

39

48

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

BEEF TARTARE (DF)

42

53

Grilled pearl onions, capers and toasts

TERRINE OF DUCK FOIE GRAS

38

Strawberry jam and homemade brioche

BAKED BONE MARROW (DF)

29

Seasoned with Fleur de Sel, grilled bread

PASTA AND RISOTTO

Starter

Main

LOBSTER RAVIOLI

42

46

Roasted tail with basil butter

TOMATO RISOTTO (V, GF)

37

Creamy burrata and balsamic vinegar

GNOCCHI (V)

39

Spinach and smoked ricotta

(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
ARCTIC CHAR FILLET		54
<i>'Beurre blanc' sauce, eggplant in two textures with verbena flavor</i>		
SWISS PERCH FILLETS MEUNIÈRE (UPON AVAILABILITY)		59
<i>French fries and green salad</i>		
PRAWN STROGANOFF (GF)		45
<i>Basmati rice</i>		
DOVER SOLE GRILLED OR MEUNIÈRE		79
<i>Ratte potatoes with fresh herbs and seasonal vegetables</i>		
GRILLED WHOLE TURBOT OR SEA BASS 1.2KG (GF, DF)		240
<i>Serves two persons</i>		
CHICKEN CURRY (GF, DF)		49
<i>Basmati rice, papadum and mango-aubergine chutney</i>		

JOSPER GRILL	Weight	Main
<i>Varies upon availability and arrivals.</i>		
<i>All our fishes and meats are served with a sauce and two sides dishes.</i>		
YELLOWFIN TUNA FILLET	220G	62
SWISS VEAL CHOP	300G	66
SWISS SIMMENTAL OR ANGUS BEEF FILLET (UPON AVAILABILITY)	200G	82
FREE-RANGE PORK TOMAHAWK	400G	64
<i>Jussy, Geneva</i>		
SWISS ALPS LAMB SHOULDER	180G	52
FREE-RANGE SWISS COCKEREL	600G	46
MEDITERRANEAN FLAVOURS MARINATED TOFU (VG, GF)	150G	42
<i>With creamy houmous, seasonal vegetables, leaves and sprouts</i>		

SAUCES

Chef's Signature Sauce with mustard and honey or Chimichurri, Bearnaise, Morel sauce, Pepper sauce, Vierge Sauce or Beurre blanc

SIDE DISHES (EXTRA 10)

Grilled seasonal vegetables, spinach, green beans, mushroom fricassée, Basmati rice, creamy polenta, vanilla potato mash, French fries, rattes sauteed potatoes

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