

# AT WINDOWS RESTAURANT

<b>SEASONAL AND VEGETABLE</b>	Starter	
<b>PORCINI MUSHROOM VELOUTÉ (V, GF)</b> <i>Chives and hazelnut oil</i>	33	
<b>POACHED EGG (V)</b> <i>Confit pumpkin, wild mushrooms and croutons</i>	35	
<b>SEASONAL TOSSED SALAD (VG, GF)</b> <i>Raw and cooked vegetables, lemon and olive oil dressing</i>	36	
<b>QUINOA SALAD (V, GF)</b> <i>Feta cheese, avocado and seeds</i>	33	
<b>ROOT VEGETABLES TART WITH HONEY</b> <i>Tuberous chervil purée and black truffle</i>	37	
<b>STARTERS</b>	Starter	Main
<b>PRUNIER AQUITAINE CAVIAR SHOT 10G</b> <i>Dill cream and blini</i>	45	
<b>ROASTED SCALLOPS (GF)</b> <i>Sweet potato mousseline with lemon and dried fruit sauce vierge</i>	42	50
<b>SMOKED SCOTTISH SALMON</b> <i>Prunier Aquitaine caviar, dill cream, capers, Beldi lemon and blini</i>	39	48
<b>HOMEMADE GAME AND CHESTNUT PÂTÉ EN CROÛTE</b> <i>Herb salad and mustard seeds</i>	36	
<b>TERRINE OF DUCK FOIE GRAS</b> <i>Fig jam and homemade brioche</i>	39	
<b>BAKED BONE MARROW (DF)</b> <i>Seasoned with Fleur de Sel, grilled bread</i>	29	
<b>PASTA AND RISOTTO</b>	Starter	Main
<b>LOBSTER RAVIOLI</b> <i>Roasted tail with basil butter</i>	44	52
<b>WILD MUSHROOM RISOTTO (GF)</b> <i>Veal juice</i>		39
<b>TAGLIOLINI WITH BLACK TRUFFLE (V)</b> <i>Butter sauce and 3 grams of black truffle</i>		59
<b>BLACK TRUFFLE SUPPLEMENT PER GRAM</b>		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.

<b>CLASSIC DISHES</b>		<b>Main</b>
<b>PERCH FILLETS MEUNIÈRE</b> <i>French fries and green salad</i>		59
<b>PRAWN STROGANOFF (GF)</b> <i>Basmati rice</i>		47
<b>DOVER SOLE GRILLED OR MEUNIÈRE</b> <i>Ratte potatoes with fresh herbs and seasonal vegetables</i>		79
<b>GRILLED WHOLE TURBOT OR SEA BASS 1.2KG (GF, DF)</b> <i>Serves two persons</i>		240
<b>DUCK BREAST, CITRUS JUICE</b> <i>Roasted and purée of butternut squash, honeyed baby turnip</i>		56
<b>VENISON FILET WITH ROSEMARY, TUBERUS CHERVIL PURÉE</b> <i>Spätzle, CRAMBERRIES, Brussels sprouts and pear in red wine</i>		69
<b>BUTTER CHICKEN (GF)</b> <i>Basmati rice, papadum and mango-aubergine chutney</i>		49

<b>JOSPER GRILL</b>		<b>Main</b>
<i>Varies upon availability and arrivals</i>		
<i>All our fishes and meats are served with one sauce and two sides dishes</i>		
<b>YELLOWFIN TUNA FILLET</b>	220G	62
<b>SWISS VEAL CHOP</b>	300G	66
<b>SUISSE BEEF FILLET</b>	200G	82
<b>GENEVA PORK TOMAHAWK FROM JUSSY FARM</b>	400G	64
<b>SWISS ALPS LAMB SHOULDER</b>	180G	52
<b>FREE-RANGE SWISS COCKEREL</b>	600G	46
<b>MEDITERRANEAN FLAVOURS MARINATED TOFU (VG, GF)</b> <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*

<b>SIDE DISHES</b>		<b>10</b>
<i>Seasonal vegetables, sautéed spinach, Brussels sprouts, pumpkin purée, spätzle    Vanilla potato mash, French fries, rattes sauteed potatoes, creamy polenta and Basmati rice</i>		
<i>Black truffle mashed potatoes or wild mushrooms fricassee</i>		<b>15</b>

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

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