

	Entrée	Plat
OUR STARTERS		
GREEN TOMATO GAZPACHO, CORIANDER AND GINGER (V) Focaccia and pearl onions	33	
BREADED SOFT-BOILED EGG (V) Corn variation, Colonnata bacon	39	
SEASONAL TOSSED SALAD (VG, GF) Raw and cooked vegetables, lemon and olive oil dressing	36	
PRUNIER AQUITAINE CAVIAR 50g Served with Rösti	245	
PRUNIER AQUITAINE CAVIAR SHOT 10g Dill cream and blini	45	
ROASTED LANGOUSTINE (GF) Celery and Granny Smith apple remoulade with wasabi	42	49
SMOKED SCOTTISH SALMON Prunier Aquitaine caviar, dill cream, capers, Baldi lemon and blini	39	
VITELLO TONNATO (GF) Confit artichoke and fried capers	41	48
TERRINE OF DUCK FOIE GRAS Strawberry jam and homemade brioche	39	
BAKED BONE MARROW (DF) Seasoned with Fleur de Sel, grilled bread	29	
OUR PASTA AND RISOTTO		
LOBSTER RISOTTO Roasted tail with basil butter	46	52
ORECCHIETTE PASTA WITH ZUCCHINI (V) Burrata cream		42
TAGLIOLINI WITH SUMMER BLACK TRUFFLE (V) Butter sauce and 3 grams of black truffle		59
SUMMER BLACK TRUFFLE SUPPLEMENT PER GRAM		4

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.

OUR CLASSICS

PRAWN STROGANOFF (GF) Basmati rice	47
DOVER SOLE GRILLED OR MEUNIÈRE Ratte potatoes with fresh herbs and seasonal vegetables	79
DUCKING FILLET, CITRUS JUICE (GF) Beetroot mousseline with raspberry vinegar, fried polenta	56
BUTTER CHICKEN (GF) Basmati rice, papadum and mango-eggplant chutney	49

OUR JOSPER GRILL

Varies subject to availability
All grilled dishes include one sauce and one or two side dishes

GRILLED WHOLE SEA BASS , serves two people	1.2kg	240
AGED SIRLOIN STEAK ON THE BONE , serves two people	600g	140
SWISS BEEF FILLET	200g	82
SWISS VEAL CHOP	300g	68
GENEVA PORK TOMAHAWK FROM JUSSY FARM	400g	66
SWISS ALPS LAMB SHOULDER	180g	54
HALF GRILLED CHICKEN	600g	46

OUR SAUCES

Mustard and honey, Chimichurri, Bearnaise, Morel, Pepper, Meat juice or Vierge Sauce

OUR SIDES

Creamy spinach, roasted cauliflower, grilled corn, grilled seasonal vegetables, Sautéed mushrooms, vanilla potato mash, French fries, thick cut fries or basmati rice	10
Summer black truffle mashed potatoes or candied artichokes	15

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

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