

À LA CARTE MENU

LE 17

FIRE & FLAVOUR
A JOSPER RESTAURANT AT HÔTEL D'ANGLETERRE
Where every dish is inspired by the grill, shaped by flame, smoke, and the unmistakable depth of the Josper

TO BEGIN

IGNITED BY THE JOSPER, OUR OPENING DISHES HIGHLIGHT PURITY OF FLAVOUR, KISSED BY FIRE		
	Starter	Main
FIRE-ROASTED SCALLOPS, LEMON BUTTER AND CAVIAR (GF)	48	54
Charred in the Josper with beurre citron, Jerusalem artichoke chips		
BURRATA & BURNT PEPPERS (V)	34	
Flame peppers, basil oil and homemade focaccia		
GENEVA BLACK LENTILS SOUP (V)	29	
Ricotta and feta on a grilled slice of bread		
SMOKED BEEF TARTARE	39	48
Hand-cut Swiss beef, egg yolk, crispy capers and pearl onions		
JOSPER-SEARED TUNA (DF, GF)	44	56
Wasabi mayonnaise, onion purée and radish		
DUCK FOIE GRAS TERRINE	39	
Bitter kumquat marmalade, roasted buckwheat, toasted brioche		

OUR PASTA AND RICE

Rich, indulgent dishes brought to life with fire-driven sauces and deep reductions		
		Main
LOBSTER TAGLIOLINI (GF)	68	
Rich lobster bisque, chives and lemon zest		
BLACK TRUFFLE TAGLIOLINI OR RISOTTO (V, GF)	66	
Butter emulsion with 3gr shaved black truffle		
SUPPLEMENT PER GRAM	7	

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

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices are in Swiss francs and include 8.1% VAT and service.

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FROM THE JOSPER GRILL

Where fire takes centre stage, intense heat, smoke and precision

FISH

FERA FILLET, CRISPY SKIN AND CHIVES BEURRE BLANC 59
Vanilla mash and caramelized endives

JOSPER WILD SOLE (GF) 62
Brown butter, Geneva lentils, lardo di Colonnata

MEAT

SWISS BEEF FILLET (GF) 82
Prime cut, black pepper glaze, confit shallot, sweet potato fries

CONFIT LAMB SHOULDER (GF) 68
Finished over the fire, smoked leek, creamy polenta, pickled daikon

CHICKEN BREAST, MOREL SAUCE (GF) 62
Josper-roasted breast, parsnip declination

SWISS CHATEAUBRIAND ROSSINI FOR TWO, BLACK TRUFFLE JUICE 185
Grilled portobello mushroom and black truffle mash

VEGETARIAN

Celebrating vegetables transformed by flame, smoky, caramelised, deeply aromatic

WHOLE JOSPER-ROASTED CAULIFLOWER (V, GF) 42
Tahini lemon sauce, toasted almonds, herb chimichurri

FIRE-ROASTED AUBERGINE (V, GF) 40
Charcoal-soft aubergine, whipped feta, tomato tapenade, basil and pine nuts

OUR SIGNATURE SIDES

Vanilla mash, crispy potatoes with rosemary, sweet potato fries, French fries, Josper cauliflower, charred portobello mushroom, grilled broccolini 10

Black truffle mash 15

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DESSERT MENU

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DESSERTS

A gentle departure from fire refined, comforting, timeless

SKILLET CHOCOLATE COOKIE Vanilla ice cream for two people	34
BAKED APPLE TART, VANILLA ICE CREAM Paper-thin, buttery, classic	20
WARM CHOCOLATE MOELLEUX, CARAMEL ICE CREAM Molten centre	20
BANANA CARAMEL ENTREMETS Crunchy praline, dark chocolate ice cream	18
LEMON MERINGUE TARTLET Light citrus cream, toasted meringue	18
AMERICAN CHEESECAKE Red berry coulis	18
CAFÉ GOURMAND	18
SORBETS (VG, DF, GF): PER SCOOP Blood orange, red fruits, mandarine, pineapple	6
GLACES - ICE CREAM (GF) : PER SCOOP Vanilla, chocolate, caramel, coffee, yoghurt	6

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WINE BY THE GLASS

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CHAMPAGNE (1DL)

Ruinart “R”, Brut		25.-
Ruinart Rosé, Brut		36.-
Ruinart Blanc de Blancs, Brut		38.-
Dom Pérignon Brut		72.-

WHITE WINE (1DL)

SOUTH AFRICA

Chardonnay, Missionvale, Bouchard Finlayson	2021	21.-
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SWISS

AOC, Genève, domaine des Lolliets, Chasselas	2024	19.-
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FRANCE

AOC, Hautes-Côtes de Nuits, Domaine Geantet-Pansiot	2023	25.-
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ITALIA

IGT Veneto, Pinot Grigio, Domaine Italo Cescon	2024	19.-
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RED WINE (1DL)

FRANCE

Châteauneuf du Pape, Domaine du Banneret	2019	25.-
Bordeaux, AOC Chateau Larrivet Haut-Brion	2021	25.-

SWISS

Domaine des Abeilles d’Or, “Douce Noire”	2019	21.-
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ITALIA

DOC Bolgheri, “Il Bruciato”, Tenuta Guado al Tasso	2023	21.-
I.G.T. Toscane, Tignanello, Antinori	2022	56.-

ROSÉ WINE (1DL)

FRANCE

AOC Côtes de Provence, Whispering Angel	2023	19.-
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SWEET WINE (1DL)

FRANCE

Sauternes AC, Château d’Yquem, 1er cru supérieur	2010	180.-
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SWISS

AOC Genève, “Douceur d’Automne”, abeilles d’or	2023	24.-
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