

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

## OUR CLASSICS

<b>PRAWNS 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>DUCK BREAST WITH A CITRUS GRAVY (GF)</b> <i>Eggplant tian and polenta</i>	56
<b>BUTTER CHICKEN (GF)</b> <i>Basmati rice, papadum and mango-eggplant chutney</i>	49

## OUR JOSPER GRILL

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

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

## OUR SAUCES

*Mustard and honey, Chimichurri, Bearnaise, Morel sauce, Pepper sauce or Vierge Sauce*

## OUR SIDES

<i>Creamy spinach, roasted cauliflower, grilled corn, grilled seasonal vegetable, fava beans and peas Sautéed mushrooms, vanilla potato mash, French fries, thick cut fries or basmati rice</i>	10
<i>Black truffle mashed potatoes, green and white asparagus, confit artichokes</i>	15

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

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