

AT WINDOWS

	Entrée	Plat
OUR STARTERS		
COLD PEA VELOUTÉ WITH WATERCRESS OIL (V) <i>Focaccia and pearl onions</i>	33	
BREADECUMBED SOFT-BOILED EGG (V) <i>Asparagus, morels and wild garlic pesto</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, Baldi lemon and blini</i>	39	
VITELLO TONNATO (GF) <i>Confit artichoke and fried capers</i>	41	48
TERRINE OF DUCK FOIE GRAS <i>Rhubarb jam and homemade bun</i>	39	
BAKED BONE MARROW (DF) <i>Seasoned with Fleur de Sel, grilled bread</i>	29	
OUR PASTA AND RISOTTO		
LOBSTER RISOTTO <i>Roasted tail with basil butter</i>	46	52
ORECCHIETTE PASTA WITH GREEN ASPARAGUS (V) <i>Burrata cream</i>		42
TAGLIOLINI WITH BLACK TRUFFLE (V) <i>Butter sauce and 3 grams of black truffle</i>		59
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

PRAWN STROGANOFF (GF) <i>Basmati rice</i>	47
DOVER SOLE GRILLED OR MEUNIÈRE <i>Ratte potatoes with fresh herbs and seasonal vegetables</i>	79
DUCK BREAST, CITRUS JUICE (GF) <i>Roasted and purée of butternut squash, honeyed baby turnip</i>	56
BUTTER CHICKEN (GF) <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*

GRILLED WHOLE SEA BASS , <i>serves two people</i>	1.2kg	240
AGED SIRLOIN STEAK ON THE BONE , <i>serves two people</i>	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 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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