

WINDOWS

À LA CARTE MENU

TO BEGIN	Starter	Main
CREAMY CAULIFLOWER SOUP (VG, GF) Grated purple cauliflower and roasted pecans	33	
SEASONAL TOSSED SALAD (VG, GF) Raw and cooked vegetables, lemon and olive oil dressing	36	
CONFIT BUTTERNUT SQUASH (VG, GF) Mushroom mousse and fried quinoa	29	
PERFECT SOFT-BOILED EGG (V) Chervil root, pickled chanterelles and rice crisps	39	39
PRUNIER AQUITAINE CAVIAR 50g Served with rösti and garnish	245	
PRUNIER AQUITAINE CAVIAR SHOT 10g Dill cream and blini	45	
ROASTED SCALLOPS (GF) Jerusalem artichoke purée, coffee and hazelnut and pistachios vierge	42	49
SMOKED SCOTTISH SALMON Prunier Aquitaine caviar, dill cream, capers, Baldi lemon and blini	39	
TERRINE OF DUCK FOIE GRAS (DF) Kumquat confit, blood orange jelly and roasted buckwheat	39	
BAKED BONE MARROW (DF) Seasoned with Fleur de Sel, grilled bread	29	
OUR PASTA AND RISOTTO	Starter	Main
SAFFRON RISOTTO (GF, V) Garlic cream, sliced almonds and grilled king oyster mushroom	42	48
LOBSTER RAVIOLO Lobster bisque, herb salad	48	
TAGLIOLINI WITH UNCINATO BLACK TRUFFLE (V) Butter sauce and 3 grams of uncinato black truffle		59
UNCINATO BLACK TRUFFLE SUPPLEMENT PER GRAM		7

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

 A favourite signature dish of Mrs T, our Founder and President.

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.

SIGNATURE MAINS

PRAWN STROGANOFF (GF) 🍷	47
Basmati rice	
DOVER SOLE GRILLED OR MEUNIÈRE 🍷	79
Ratte potatoes with fresh herbs and seasonal vegetables	
SWISS ALPS CONFIT LAMB SHOULDER (GF)	56
Jerusalem artichoke purée, stewed red cabbage and mustard pickles	
BUTTER CHICKEN (GF)	49
Basmati rice, papadum and mango and aubergine chutney	

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
SWISS CHATEAUBRIAND, serves two people	600g	140
SWISS BEEF FILLET	250g	82
SWISS VEAL CHOP	300g	68
GENEVA PORK TOMAHAWK FROM JUSSY FARM	400g	66
SWISS BLACK ANGUS BEEF RIBEYE	250g	76
HALF GRILLED CHICKEN	600g	46

OUR SAUCES

Mustard and honey sauce, foie gras sauce, pepper, veal juice, Chimichurri, béarnaise, morels, or vierge sauce

OUR SIDES

Creamy spinach, roasted cauliflower, seasonal vegetables, sautéed portobello mushrooms	10
Vanilla potato mash, French fries, thick cut fries or basmati rice	
Black truffle mashed potatoes or turnip-rooted chervil purée	15

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

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