THE DISH SELECTION

Timeless House Specials

Caviar

Malossol caviars, carefully selected, matured, and sealed, in Geneva since 1997

Soft-Boiled Egg with Caviar (10g)	28.-
Caviar Trilogy (3 x 20g)	105.-
Alpine Butter Mashed Potatoes with Caviar (30g)	89.-
Caviar of the Month (50gr) Served with mashed potatoes, blinis and sour cream	150.-

Salmon

In-house eco-friendly cold smoking by wood friction, in Geneva since 1997

Assortment of Smoked Salmon		48.-
Assortment of Smoked Salmon (two servings)		68.-
Tartar of Scottish Salmon with Olive Oil and Herbs	28.-	42.-
King Fillet of Smoked Salmon, Keta Salmon Roe, Mashed Potatoes	35.-	68.-

---

Scottish Smoked Salmon	25.-	44.-
Norwegian Smoked Salmon	25.-	44.-
Wild Atlantic Smoked Salmon	32.-	53.-
Gravlax Salmon	23.-	37.-

Our Salmons are served with homemade blinis, toasts, mashed potatoes and sour cream

Oysters

Subject to availability

Fines De Claires n°3	5.-
Spéciale Sélection n°3	6.-
Spéciale Gillardeau n°4	5.5
Oyster & Shrimp Duo 3 oysters of your choice, 3 peeled shrimp	26.-

Served with buttered bread and shallot vinegar.

White Truffle

Fried Eggs & White Truffle (5gr|10gr)	47.-	92.-
Fresh Tagliatelle & White Truffle / Risotto & White Truffle (5gr|10gr)	58.-	103.-

Supplement: 45.– per additional 5 g

The Seasonal Menu

Pan-Seared Foie Gras, Butternut Squash and Chestnut Salad,
Pumpkin Coulis and Whipped White Truffle Oil Cream 35.- | 59.-

Seared Scallops with Citrus Butter, Tangy Beetroot Coulis and Green Apple 33.- | 56.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

Discovery Plate of the House, Chef's selection 30.- | 46.-

Whole Dover Sole, Meunière Style, Seasonal Garnish, Crushed Potatoes and Beurre Blanc 81.-

Grilled Beef Fillet Rossini Style, Autumn Mushroom and Vegetable Fricassee,
Rich Jus and Potato Espuma 62.-

Lightly Seared Langoustines, Parsnip Mousseline and Madagascar Vanilla Parsnip Crisps,
Crustacean Coulis and Slow-Cooked Leeks 56.-

Seared Scallops, Creamy Mushroom Risotto and Fresh Herbs,
Parsley Reduction and Valais Lard Emulsion 49.-

Bouillabaisse-Style Fish Stew, Saffron Potatoes and Seasonal Vegetables,
Bread with Homemade Rouille 48.-

Fresh Tagliatelle with Smoked Salmon, Cream and Fine Herbs 28.- | 39.-

Fresh Tagliatelle with Sardinian Bottarga and Tomato 28.- | 39.-

Fresh Tagliatelle with Sardinian Bottarga and Tomato 28.- | 39.-

---

Chocolate Brownie, Warm Chocolate Sauce and Tonka Bean Cream 13.-

French Toast-Style Brioche, Breton Salted-Butter Caramel and Fior di Latte Ice Cream 14.-

Sweet Treat of the Moment 14.-

Coffee & Mini Desserts Selection 13.-

Sorbet and Ice Cream by the Scoop 6.-
Ice Cream : Vanilla, Coffee, Pistachio | Sorbets : Chocolate, Red Fruits, Apricot, Lime

PLANET CAVIAR

BUSINESS LUNCH

38.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

WEEK OF NOVEMBER 02TH

MONDAY

Lime-Marinated Prawns,
Sun-Dried Tomato Risotto, Fennel Shavings

TUESDAY

Salmon Fillet, Steamed Potatoes,
Vegetable Coulis and Seasonal Vegetables

WEDNESDAY

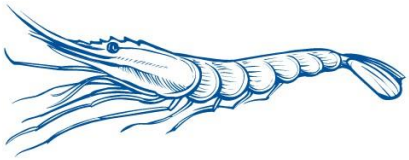
Grilled Calamaretti, Creamy Parmesan Polenta,
Baby Vegetables and Seafood-Infused Jus

THURSDAY

Sea Bream Fillet, Spiced Couscous,
Tagine-Style Vegetables

FRIDAY

Sea Bass Fillet, Roman-Style Gnocchi,
Autumn Vegetables and Beurre Blanc



Fish & Shellfish Origins :
France, FAO 27/51/57/71/34

Bread and Pastry Origins:
Switzerland

Please speak to a member of staff if you require information
about allergens in our dishes.

Prices in Swiss Francs, VAT 8,1 %