



THE DISH SELECTION

11AM – 5 PM

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 10g)	85.-
Caviar Platter (5 x 10g)	150.-
Alpine Butter Mashed Potatoes with Caviar (30g)	89.-

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.-
Faroe Islands Smoked Salmon	26.- 46.-
Organic Irish Smoked Salmon	28.- 48.-
Wild Atlantic Smoked Salmon	32.- 53.-
Wild Atlantic Gravlax Salmon	32.- 53.-

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

The Seasonal Menu

Summer Harvest, Basil-Tarragon Vinaigrette 18.-

Mediterranean Amberjack Carpaccio, Caviar & Yuzu 36.-

Kamtchatka King Crab Salad, Mango and Avocado 56.-

Albacore Tuna Tataki, Smoked Cream and Tomato Salad 32.-

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

Nordic Pairing: Gravlox Salmon & Crumbled Sturgeon 26.-

Royal Sea Bream Ceviche, Avocado Coulis 28.-

Iced Minestrone with Breton Blue Lobster 48.-

Noirmoutier Sole Meunière, Brown Butter and Summer Vegetables 78.-

Highlands Salmon Fillet, Revisited Hollandaise and Quinoa 42.-

Kamtchatka King Crab Merus, Herb Tabouleh and Avocado 89.-

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

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

Garden Composition, Pecorino Romano Reduction 34.-

Apricot Duo, Verbena Infusion 16.-

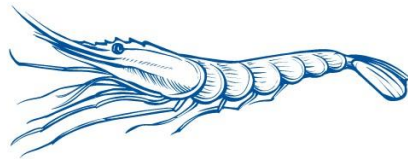
*With an Iced Abricotine Shot 9.-**

Hot-and-cold Red Fruits & Pistachio 16.-

Sorbet and Ice Cream by the scoop 6.-

Ice Cream : Vanilla, Coffee, Pistachio | Sorbets : Chocolate, Yuzu, Red Fruits, Apricot

** Shot volume : 4cl*



Fish & Shellfish origins :
France, FAO 27 ; FAO 51/57/71

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 %