



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.-
Gravlax Salmon	23.- 37.-

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

The Seasonal Menu

Foie Gras Escalope, Pumpkin and Orange Coulis Light Gingerbread Cream 34.-

Seared Tuna Tataki, Coffee infused, Jerusalem Artichoke Mousseline, Lamb's Lettuce. 32.-

Kamtchatka King Crab Salad, Mango and Avocado 56.-

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

Roasted Scallops, Caramelized Endives, Roasted Cashew Cream 48.-

Grilled Wild Sea Bass, Vanilla Parsnip Purée, Sautéed Spinach and Lobster Coulis 55.-

King Crab Ravioli, Langoustine Broth with Coconut Milk, Steamed Vegetables 58.-

Brittany Sole Fillets "Meunière Style", Seasonal Vegetables and Mashed Potatoes 62.-

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

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

Madagascar Vanilla Crème Brûlée 14.-

Seasonal Fruit with Saffron and Lime infusion, Mandarin Sorbet and Almond Financier 16.-

Warm Chocolate Lava Cake, Breton Caramel and Bourbon Vanilla Ice Cream 19.-

Sorbet and Ice Cream by the Scoop 6.-

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



SEASONAL SPECIALS

OYSTERS & WHITE TRUFFLE

OYSTERS

SPÉCIALES N°3
ANCELIN

5.50/pce

FINES DE CLAIRE N°3
PATTEDOIE

4.90/pce

Served with buttered bread, shallot & vinegar

WHITE TRUFFLE

FRIED EGGS

5 grs: 38.- / 10 grs: 68.-

FRESH TAGLIATELLE

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CARNAROLI RISOTTO

5 grs: 52.- / 10 grs: 98.-

Supplement of 46.- per 5 g

BUSINESS LUNCH

36.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

WEEK OF DECEMBER 1TH

MONDAY

Roasted Trout Fillet, Tangy Braised Red Cabbage, Pearl Barley, Lamb's Lettuce Coulis

TUESDAY

Grilled Seabass, Apricot Tabbouleh, Lime Vierge Sauce

WEDNESDAY

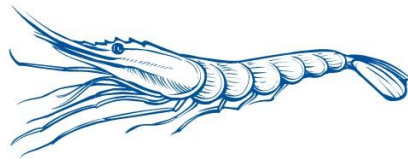
Unilateral-Cooked Arctic Char Fillet, Ginger Carrot Purée, Pommes Dauphines

THURSDAY

Roasted Sea Bream Fillet, Sweet Potato-Orange Cream, Seasonal Vegetables

FRIDAY

Grilled Brill, Indian-Style Sautéed Spinach, Saffron Rice, Grapefruit Chutney



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 %