



# 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.-
King Fillet of Smoked Salmon, Keta Salmon Roe, Mashed Potatoes	35.-

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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.-

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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.-

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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 & BLACK TRUFFLE

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### OYSTERS

SPÉCIALES N°3

ANCELIN

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5.50/pce

FINES DE CLAIRE N°3

PATTE DOIE

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4.90/pce

Served with buttered bread, shallot & vinegar

### BLACK TRUFFLE

FRIED EGGS

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FRESH TAGLIATELLE

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CARNAROLI RISOTTO

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10 grs: 52.-

Supplement of 34.- per 10 g



## BUSINESS LUNCH

36.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

*WEEK OF JANUARY 5TH*

### MONDAY

Roasted John Dory Fillet,  
Creamy Herb Risotto, Saffron Foam

### TUESDAY

Grilled Salmon Fillet, Mashed Potatoes,  
Fish Soup, Confit Fennel

### WEDNESDAY

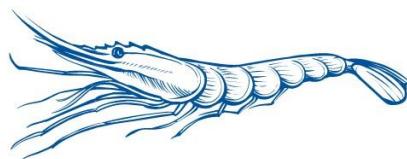
Fresh Tagliatelle with Marinated Prawns,  
Lime & Shellfish Broth

### THURSDAY

Unilateral-Cooked Trout Fillet,  
Pumpkin Mousseline, Tender Leeks

### FRIDAY

Roasted Sea Bream Fillet, Vierge Sauce with  
Preserved Lemons, Tender Vegetables and Semolina



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 %