



# 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 & BLACK TRUFFLE

---

## OYSTERS

SPÉCIALES N°3  
ANCELIN

---

5.50/pce

FINES DE CLAIRE N°3  
PATTEDOIE

---

4.90/pce

Served with buttered bread, shallot & vinegar

## BLACK TRUFFLE

FRIED EGGS

---

FRESH TAGLIATELLE

---

CARNAROLI RISOTTO

---

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

---

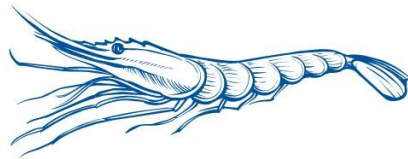
Unilateral-Cooked Trout Fillet,  
Pumpkin Mousseline, Tender Leeks

---

### 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 %