



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

The Seasonal Menu

Tuna Tataki, Provençal Jus, Tomato Tatin and Marinated Artichokes 33.- | 56.-

Sea Bream Tartare, Verbena Jelly, Beefsteak Tomato and Strawberry Vierge Sauce, Quinoa 35.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

Turbot Fillet, Ratatouille, Pesto Broth, Pine Nut Foam, Potato Mousseline 67.-

Grilled Dover Sole Fillet, Eggplant Purée, Artichokes, Crispy Thyme Polenta 72.-

Roasted Langoustines, Mango and Cucumber Tartare with Lime, Sesame-Yuzu Quinoa 56.-

Grilled Salmon Fillet, Gnocchi, Beurre Blanc, Spring Vegetables and Shellfish Reduction 44.-

Carnaroli Risotto with Pesto, Seasonal Vegetables and Olive Oil 31.-

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

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

Strawberry Soup with Strawberry Salpicon, Vanilla Ice Cream 13.-

Cheesecake with Caramelized Apricots and Tangy Coulis 14.-

Sweet Treat of the Moment 15.-

Coffee & Mini Desserts Selection 13.-

Sorbet and Ice Cream by the Scoop 6.-

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

BUSINESS LUNCH

36.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

WEEK OF JULY 20TH

MONDAY

Semi-Cured Salmon,
Chive Lemon Cream, Herb Quinoa

TUESDAY

Grilled Sea Bream Fillet, Antipasti-Style Vegetables,
Sautéed Potatoes, Ratatouille Vinaigrette

WEDNESDAY

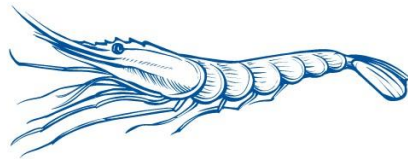
Marinated Shrimp, Lime Zest, Espelette Pepper,
Lentil Dahl, Baby Vegetables

THURSDAY

Sea Bass Ceviche with Coconut & Lime,
Potato Salad, Seasonal Vegetables

FRIDAY

Greek Salad, Smoked Salmon,
Grilled Polenta Cakes



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

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

Prices in Swiss Francs, VAT 8,1 %