



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)<br>Served with mashed potatoes, blinis and sour cream | 150.- |

## Salmon

In-house eco-friendly cold smoking by wood friction, in Geneva since 1997

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|----------------------------------------------------------------|-----------|
| 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.- |

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|-----------------------------|-----------|
| 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*

## BUSINESS LUNCH

36.- MENU (SALAD & MAIN COURSE)

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Every weekday at lunchtime, discover our Business Lunch.

*WEEK OF AUGUST 03TH*

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### MONDAY

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Roasted Brill Fillet, Crispy Polenta,  
Pesto Jus, Lemon Fennel

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### TUESDAY

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Grilled Salmon, Creamy Tarragon and Sun-Dried  
Tomato Risotto, Beurre Blanc Foam

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### WEDNESDAY

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Grilled Calamaretti, Caponata, Tomato and Basil  
Gazpacho, Roasted Potatoes

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### THURSDAY

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Sea Bass Tartare with Granny Smith  
Apple and Lime, Citrus Tabbouleh

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### FRIDAY

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Grilled Sea Bream Fillet, Artichoke Salad,  
Mustard Vinaigrette, Soft Potato Cake

## The Seasonal Menu

Albacore Tuna Tartare with Tagetes, Avocado Guacamole,  
Mixed Baby Salad, Strawberry and Watermelon Gazpacho, Focaccia 34.-

Sea Bream Carpaccio, Sashimi Style, Beefsteak Tomato and  
Dill Cucumber Salpicon, Beurre Blanc Sauce and Quinoa 35.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

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Grilled Octopus Tentacles with Fleur de Sel, Zucchini with Pesto,  
Spicy Tomato Coulis, Chimichurri Sauce and Confit Baby Potatoes 56.-

Roasted Line-Caught Sea Bass Fillet, Provençal Tart with Basil Oil, Artichokes,  
Crispy Potatoes and Barigoule Reduction 67.-

Lightly Grilled Sole Fillets, Lime Tabbouleh and Seasonal Vegetables, Confit Fennel,  
Melon and Nectarine Vierge, Citrus Paste 69.-

Lobster Minestrone, Summer Vegetables, Shellfish Broth and Crispy Gnocchi 59.-

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

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

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Chilled Peach Soup with Lime and Peach Sorbet 13.-

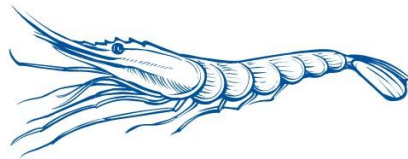
Red Berry Salad, Basil Syrup, Lemon Zest and Vanilla Ice Cream 14.-

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



Fish & Shellfish Origins :  
France, FAO 27/51/57/71/34

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

Prices in Swiss Francs, VAT 8,1 %