



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

Oysters

Subject to availability

Fines De Claires n°3	5.-
Spéciale Sélection n°3	6.-
Spéciale Gillardeau n°4	5.5

Served with buttered bread and shallot vinegar.

The Seasonal Menu

Confit Eggplant Tart, Chanterelle Pickles, Lake Geneva Féra Gravlax,
Whipped Lemon Cream and Herb Vinaigrette 34.- | 58.-

Albacore Tuna Tataki, Wilted Spinach, Saffron Gnocchi,
Bouillabaisse Jus and Homemade Rouille 35.- | 59.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

Whole Sole Meunière, Seasonal Garnish, Crushed Potatoes and Beurre Blanc 81.-

Roasted Monkfish in a Rich Lobster Broth,
Seasonal Vegetables and Mushrooms, Shellfish Foam and Potato Espuma 56.-

Roasted Skin-on Salmon Fillet, Wild Mushroom Fricassee and Tender Swiss Chard,
Light Noilly Prat Sauce and Potato Espuma 45.-

Lemon Risotto, Roasted Langoustines, Crustacean Foam and Shellfish with Herb Butter 58.-

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

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

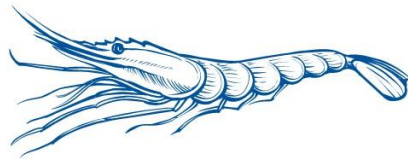
Chocolate Brownie, Warm Chocolate Sauce and Tonka Bean Cream 13.-

French Toast-Style Brioche, Breton Salted-Butter Caramel and Fior di Latte Ice Cream 14.-

Sweet Treat of the Moment 14.-

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 %