



SEASONAL MENU

Main Course

Vegetarian Dish	28.-
Artichokes, Broad Beans and Sucrine Lettuce Pan Fried with Herbs	
Spiny Lobster with Green Papaya Salad and Asparagus Tartare	42.-
Roasted Skrei Cod with Spinach in a Lemon Butter and French Caviar	48.-
Stuffed Turbot with Salicornia Mousse and Green Sauce	56.-
Fillet of Beef with Morel Sauce and Potato Gratin (swiss meat)	62.-

CHEESE AND DESSERT

Affinated Cheese	16.-
Mango and Lime Bavarois	15.-
Seasonal Fresh Fruit Salad	14.-
Salted Caramel Crème Brûlée	13.-
Chocolate Moelleux with Griotte Cherry and Sorbet	16.-
Swiss Meringue with Gruyère Double Cream	15.-
Griottines of Fougerolles and Vanilla Ice Cream	16.-
Assortment of Ice Cream and Sorbets, 3 Flavours of your Choice	15.-



OUR SALMONS

Our Salmon and other house smoked fish will please seafood lovers with its artisan preparation and friction using Planet Caviar's own wood,

	Starter	maincourse
Norwegian Smoked Salmon	19.-	31.-
Scottish Smoked Salmon	21.-	35.-
Organic Smoked Salmon	26.-	42.-
Wild Smoked Salmon	32.-	53.-
Assortment of Smoked Salmon		42.-

SALMON DISHES

	starter	maincourse
Gravelax Marinated Salmon, Dill Sauce	21.-	32.-
Tartar of Salmon with Olive Oil and Herbs	19.-	30.-
King Fillet of Smoked Salmon and Salmon Roes Mashed Potatoes	24.-	38.-
Fresh Tagliatelle with Smoked Salmon, Cream Sauce and Herbs	26.-	39.-
Pan Fried Blinis in Butter, Slices of Smoked Salmon		33.-
Pan Fried Tartar of Fresh and Smoked Salmon		36.-



MENU

Vegetarian Dish

Artichokes, Broad Beans and Sucrine Lettuce Pan Fried with Herbs

or

Assortment of Sea Dishes



Roasted Skrei Cod with Spinach in a Lemon Butter and French Caviar

or

Fillet of Beef with Morel Sauce and Potato Gratin



Choice of Dessert

78.-chf

OUR TRADITIONAL DISHES

	entrée	plat
Assortment of Sea Dishes	25.-	38.-
Mixed Salade with King Crab and Avocados	35.-	65.-
Fresh Tagliatelle with King Crab and Basil	46.-	58.-
Fresh Tagliatelle with Sardinian Bottarga and Fresh Tomatoes	26.-	39.-
Fresh Tagliatelle with Sea Urchins, Tomatoes and Herbs		48.-
Grilled Red King Crab		58.-
Iberico de Jabugo 5 Jotas Ham, Sanchez Romero les 100 grs		48.-
Octopus Salad with Olives and Dried Tomatoes		29.-



Prices in swiss francs, TVA 7.7%

CAVIAR DISHES

Boiled Egg and Caviar (10 gr)	28.-
Olive Oil Mashed Potatoes and Caviar (30 gr)	89.-
Scottish Smoked Salmon Roll and Tartare of Salmon with Ossetra Caviar (15 gr)	69.-
Assorment of Three Caviar Blinis and Sour Cream (3x10 gr)	85.-
Assorment of Five Caviar Blinis and Sour Cream (5x10 gr)	140.-

CAVIAR SUGGESTIONS

We also offer an extensive choice of different species from different countries on our caviar menu.

	10 grs
Chines Siberian Sturgeon	22.-
French Siberian Sturgeon	30.-
Italian White Sturgeon	27.-
Israelian Black Ossetra	40.-
Uruguayan Goldengrey Ossetra	39.-
Iranian Grey Beluga	92.-

Our caviars are served with blinis, mashed potatoes and Sour Cream

Prices in swiss francs, TVA 7.7%