

THE DISH SELECTION

11AM – 5 PM

Our House-Smoked Salmon

Savor the excellence of our artisanal smoked salmon, crafted in Geneva by our master smoker.

A unique method, secretly kept since 1997, revealing subtle aromas and an exquisitely tender texture.

The Essentials

Scottish Smoked Salmon	25	44
Faroe Islands Smoked Salmon	26	46
Organic Irish Smoked Salmon	28	48
Wild Atlantic Smoked Salmon	32	53
Wild Atlantic Gravlax Salmon	32	53
Our Salmons are served with homemade blinis, toasts, mashed potatoes and sour cream		

Signature Dishes

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

The Seasonal Menu

Green Freshness with Asparagus, Artichokes, and Tomatoes 18.-

King Crab Salad with Avocado, Lemon and Olive Oil Dressing 56.-

White Asparagus Royale, Caviar and Trout Roe 48.-

Assortment of Sea Dishes, Chef's selection 30.- / 46.-

Iberico Jabugo Ham 5 Jotas Sanchez Romero 50gr 31.- / 100gr 61.-

Noirmoutier Sole Meunière, Brown Butter and Spring Vegetables 78.-

Highlands Salmon Medallion, Green Asparagus, Beurre Blanc with Keta Salmon Roe 44.-

Kamchatka King Crab Risotto with Fresh Tomatoes 56.-

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

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

Swiss Poularde Supreme with Garlic Duo and Spring Vegetables 48.-

Pressed Rhubarb, Strawberries and Astima 16.-

Chocolate Crunch, Vanilla Mousse and Kirsch Griottines 16.-

Sorbet and Ice Cream by the scoop 6.-

Ice Cream: Vanilla, Coffee, Hazelnut | Sorbets: Chocolate, Yuzu, Red Fruits



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

Meat origins : France / Spain

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 %