



# THE DISH SELECTION

## The Seasonal Menu

Tuna Tartare, Citrus Oil, Avocado, Grapefruit and Mixed Greens 32.-

Salmon Blinis, Pickled Cucumber, Sour Cream and Mixed Greens 27.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

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Roasted Lobster Tail, Coral Risotto, Vegetables and Shellfish Emulsion 58.-

Unilateral Sea Bream Fillet, Soft Potato Cake, Bouillabaisse Jus and Vegetables 49.-

Roasted Scallops, Confit Baby Potatoes, Vegetable Fricassée, Salmon Roe 48.-

Grilled Sole Fillets, Beurre Blanc and Grenobloise Sauce, Vegetables, Soft Potatoes 68.-

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

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

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Coffee Tiramisu 13.-

Caramel Flan, Whipped Cream and Crunchy Shortbread 12.-

Chocolate Lava Cake, Pistachio Cream and Vanilla Ice Cream 15.-

Sorbet and Ice Cream by the Scoop 6.-

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

PLANET  
CAVIAR

## BUSINESS LUNCH

MENU À 36.- (SALADE & PLAT)

Découvrez chaque midi, du lundi au  
vendredi, notre Business Lunch

*Week of March 30th*

### LUNDI

Seared Seabass (Cooked on One Side),  
Sweet Potato Cream, Citrus Vierge Sauce

### MARDI

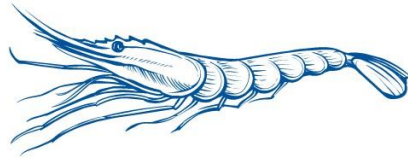
Saffron Risotto, Lime-Marinated Shrimp,  
Tarragon Emulsion

### MERCREDI

Grilled Sea Bream Fillet with Thyme,  
Vegetable Fricassée, Polenta, Tomato Confit

### JEUDI

Glazed Salmon Tataki,  
Vegetable Tabbouleh, Tangy Chimichurri Sauce



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

Meat Origins :  
Switzerland

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 %