



THE DISH SELECTION

11AM – 5 PM

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 10g)	85.-
Caviar Platter (5 x 10g)	150.-
Alpine Butter Mashed Potatoes with Caviar (30g)	89.-

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.-
Faroe Islands Smoked Salmon	26.- 46.-
Organic Irish Smoked Salmon	28.- 48.-
Wild Atlantic Smoked Salmon	32.- 53.-
Gravlax Salmon	23.- 37.-

Our Salmons are served with homemade blinis, toasts, mashed potatoes and sour cream

The Seasonal Menu

Potato & Leek Cream, Salmon King Fillet and Caviar 30.-

Saku Tuna Tataki, Coconut Satay and Thai Vegetables 32.-

Kamtchatka King Crab Salad, Mango and Avocado 56.-

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

Sea Bass & Oyster Tartare, Seaweed Butter and Crispy Toast 28.-

Creamy Spinach Risotto and Roasted Langoustines 48.-

Noirmoutier Sole Meunière, Brown Butter and Seasonal Vegetables 81.-

Roasted Cod Loin, Fish Broth and Orange-Braised Fennel 42.-

Kamtchatka King Crab Merus, Herb Tabouleh and Avocado 89.-

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

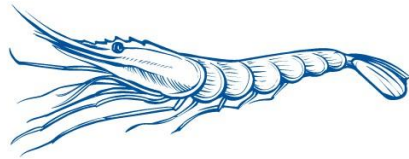
Fresh Tagliatelle with Sardinian Bottarga and Tomato 28.- | 39.-

Brownie with Chocolate Crémeux, Vanilla Ice Cream and Caramel 14.-

Panna Cotta with Seasonal Fruit Coulis 12.-

Sorbet and Ice Cream by the Scoop 6.-

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



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

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 %



SEASONAL SPECIALS

OYSTERS & WHITE TRUFFLE

OYSTERS

SPÉCIALES N°3
ANCELIN

5.50/pce

FINES DE CLAIRE N°3
PATTEDOIE

4.90/pce

Served with buttered bread, shallot & vinegar

WHITE TRUFFLE

FRIED EGGS

5 grs: 38.- / 10 grs: 68.-

FRESH TAGLIATELLE

-

CARNAROLI RISOTTO

5 grs: 52.- / 10 grs: 98.-

Supplement of 46.- per 5 g

BUSINESS LUNCH

36.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

WEEK OF OCTOBER 6TH TO 10TH

MONDAY

Asian-Marinated Amberjack,
Seasoned Rice & Thai Salad

TUESDAY

Sea Bass Tartare, Leeks in Vinaigrette,
Deviled Egg & Tarragon

WEDNESDAY

Seared Brill,
Tomato Swiss Chard & Pilaf Rice

THURSDAY

Trout from the Cévennes,
Herb-Sautéed Potatoes, Georges Butter Sabayon

FRIDAY

Tandoori-Marinated John Dory,
Zucchini Flan