



THE DISH SELECTION

11AM – 5 PM

Timeless House Specials

Caviar

Malossol caviars, carefully selected, matured, and sealed, in Geneva since 1997

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| 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

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| 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.- |

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|-----------------------------|-----------|
| 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.-

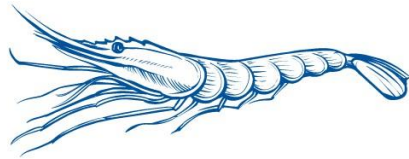
Fresh Tagliatelle with Sardinian Bottarga and Tomato 28.- | 39.-

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

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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 NOVEMBER 03TH TO 07TH

MONDAY

Roasted Trout Fillet, Braised Leeks, "Pont-Neuf" Potatoes, Grenobloise Sauce

TUESDAY

Seafood Brandade, Shellfish Jus,
Lime Zest

WEDNESDAY

Grilled Scottish Salmon, Parsnip
Mousseline with Vanilla, Turmeric Sauce

THURSDAY

Asian-Style Shrimp Curry,
Vegetable Chop Suey, Lemongrass Rice

FRIDAY

Pan-Seared Pikeperch Fillet & Beetroot