



THE DISH SELECTION

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 20g)	105.-
Alpine Butter Mashed Potatoes with Caviar (30g)	89.-
Caviar of the Month (50gr) Served with mashed potatoes, blinis and sour cream	150.-

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.-
Norwegian Smoked Salmon	25.- 44.-
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

Tuna Tataki, Vitello Cream, Vegetable Salad and Bottarga Shavings 31.-

Sea Bream Carpaccio, Quinoa, Confit Tomato & Toasted Pine Nut Vierge Sauce 34.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

Lake Geneva Perch Fillets, Meunière Style, Baby Potatoes and Vegetables 54.-

Seared Smoked Salmon, Lemon Risotto, Chimichurri Vegetables 42.-

Crispy Skin Sea Bass, Pesto Eggplant, Baby Potatoes, Black Olive Vinaigrette 48.-

Langoustine Ravioli, Shellfish Broth, Vegetables, Lemongrass Emulsion 46.-

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

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

Marinated Strawberries, Gruyère Cream Ice Cream, Crisp Meringue 14.-

Apple Delight, Vanilla-Caramel Crémeux, Speculoos Crumble 12.-

Sweet Treat of the Moment 15.-

Coffee & Mini Desserts Selection 13.-

Sorbet and Ice Cream by the Scoop 6.-

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

BUSINESS LUNCH

36.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

WEEK OF JUNE 08TH

MONDAY

Roasted Scallops,
Creamy Herb Risotto, Green Curry Foam

TUESDAY

Grilled Arctic Char Fillet,
Seasonal Vegetables, Pilaf Rice, Verbena Jus

WEDNESDAY

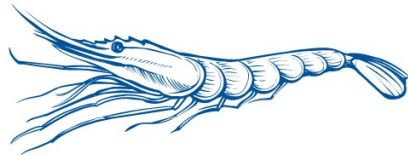
Salmon Carpaccio, Lime Vierge Sauce,
Shaved Fennel, Sun-Dried Tomato Tabbouleh

THURSDAY

Roasted Brill Fillet, Fish Soup,
Vegetable Ratatouille, Saffron Potatoes

FRIDAY

Crab Ravioli with Ginger, Vegetables,
Shellfish Broth, Basmati Emulsion



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 %