



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, Provençal Jus, Tomato Tatin and Marinated Artichokes 33.-

Sea Bream Tartare, Verbena Jelly, Beefsteak Tomato and Strawberry Vierge Sauce, Quinoa 35.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

Turbot Fillet, Ratatouille, Pesto Broth, Pine Nut Foam, Potato Mousseline 67.-

Grilled Dover Sole Fillet, Eggplant Purée, Artichokes, Crispy Thyme Polenta 72.-

Roasted Langoustines, Mango and Cucumber Tartare with Lime, Sesame-Yuzu Quinoa 56.-

Grilled Salmon Fillet, Gnocchi, Beurre Blanc, Spring Vegetables and Shellfish Reduction 44.-

Carnaroli Risotto with Pesto, Seasonal Vegetables and Olive Oil 31.-

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

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

Strawberry Soup with Strawberry Salpicon, Vanilla Ice Cream 13.-

Cheesecake with Caramelized Apricots and Tangy Coulis 14.-

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 JULY 13TH

MONDAY

Grilled Sea Bream Fillet, Caponata,
Polenta, Tomato Water Broth

TUESDAY

Salmon Tataki, Thai Ginger Salad,
Herb Quinoa

WEDNESDAY

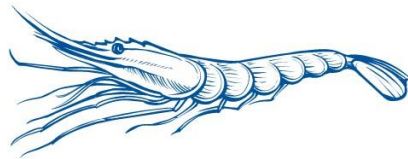
Seabass Tartare, Spiced Sweet Potato Salad,
Baby Vegetables

THURSDAY

Sea Bass Ceviche with Coconut & Citrus, Sesame and
Yuzu Seasoned Rice, Granny Smith Apple Tartare

FRIDAY

Sea Bream Sashimi, Tomato and Dill Cucumber
Salpicon, Beurre Blanc, Mashed Potatoes



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

Please speak to a member of staff if you require information about allergens in our dishes.

Prices in Swiss Francs, VAT 8,1 %