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.-

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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

Albacore Tuna Tartare with Tagetes, Avocado Guacamole,
Mixed Baby Salad, Strawberry and Watermelon Gazpacho, Focaccia 34.-

Sea Bream Carpaccio, Sashimi Style, Beefsteak Tomato and
Dill Cucumber Salpicon, Beurre Blanc Sauce and Quinoa 35.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

Grilled Octopus Tentacles with Fleur de Sel, Zucchini with Pesto,
Spicy Tomato Coulis, Chimichurri Sauce and Confit Baby Potatoes 56.-

Roasted Line-Caught Sea Bass Fillet, Provençal Tart with Basil Oil, Artichokes,
Crispy Potatoes and Barigoule Reduction 67.-

Lightly Grilled Sole Fillets, Lime Tabbouleh and Seasonal Vegetables, Confit Fennel,
Melon and Nectarine Vierge, Citrus Paste 69.-

Lobster Minestrone, Summer Vegetables, Shellfish Broth and Crispy Gnocchi 59.-

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

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

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Chilled Peach Soup with Lime and Peach Sorbet 13.-

Red Berry Salad, Basil Syrup, Lemon Zest and Vanilla Ice Cream 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

PLANET CAVIAR

BUSINESS LUNCH

36.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

WEEK OF AUGUST 31TH

MONDAY

Mushroom and Fresh Herb Risotto,
Parsley Emulsion

TUESDAY

Salmon Fillet, Noilly Prat Sauce,
Braised Leeks, Pilaf Rice

WEDNESDAY

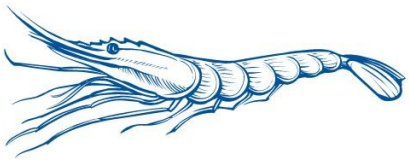
Tagliatelle with Courgettes, Lime and Espelette
Pepper Marinated Prawns, Shellfish Cream Sauce

THURSDAY

Plancha-Grilled Sea Bass Fillet, Citrus Vierge Sauce,
Crushed Potatoes, Fennel Salad

FRIDAY

Cod Fillet, Ratatouille,
Saffron Jus, Roasted Potatoes



Fish & Shellfish Origins :
France, FAO 27/51/57/71/34

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

Prices in Swiss Francs, VAT 8,1 %