



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

Oysters

Subject to availability

Fines De Claires n°3	5.-
Spéciale Sélection n°3	6.-
Spéciale Gillardeau n°4	5.5
Oyster & Shrimp Duo 3 oysters of your choice, 3 peeled shrimp	26.-

Served with buttered bread and shallot vinegar.

The Seasonal Menu

Confit Eggplant Tart, Chanterelle Pickles, Lake Geneva Féra Gravlax,
Whipped Lemon Cream and Herb Vinaigrette 34.- | 58.-

Albacore Tuna Tataki, Wilted Spinach, Saffron Gnocchi,
Bouillabaisse Jus and Homemade Rouille 35.- | 59.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

Whole Sole Meunière, Seasonal Garnish, Crushed Potatoes and Beurre Blanc 81.-

Roasted Monkfish in a Rich Lobster Broth,
Seasonal Vegetables and Mushrooms, Shellfish Foam and Potato Espuma 56.-

Roasted Skin-on Salmon Fillet, Wild Mushroom Fricassee and Tender Swiss Chard,
Light Noilly Prat Sauce and Potato Espuma 45.-

Lemon Risotto, Roasted Langoustines, Crustacean Foam and Shellfish with Herb Butter 58.-

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

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

Chocolate Brownie, Warm Chocolate Sauce and Tonka Bean Cream 13.-

French Toast-Style Brioche, Breton Salted-Butter Caramel and Fior di Latte Ice Cream 14.-

Sweet Treat of the Moment 14.-

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

38.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

WEEK OF OCTOBER 19TH

MONDAY

Fera Fillet, Beurre Blanc Sauce,
Autumn Vegetables, Crushed Potatoes

TUESDAY

Salmon Fillet, Bouillabaisse Sauce,
Creamy Polenta, Seasonal Vegetables

WEDNESDAY

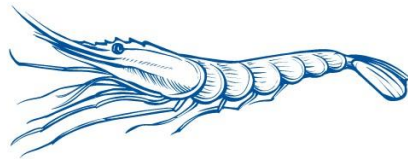
Lime-Marinated Prawns, Sautéed Vegetables,
Pilaf Rice, Curry Sauce

THURSDAY

Sun-Dried Tomato and Herb Risotto,
Provençal-Style Calamaretti

FRIDAY

Sea Bream Fillet,
Citrus and Avocado Vierge Sauce, Herb Quinoa



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 %