

## Our Wine Selection

### White Wines

|                                                 |      |
|-------------------------------------------------|------|
| Macon Bussière Les Clos, J. Drouhin, 2022       | 9.-  |
| Ancora'Douro, Branco, Quinta Da Formigosa, 2023 | 10.- |
| Pinot Blanc, Domaine de la Vigne Blanche 2022   | 10.- |

### Sweet White Wines

|                                                              |      |
|--------------------------------------------------------------|------|
| Jurançon Les Grains des Copains, Domaine Camin Larredya 2023 | 12.- |
|--------------------------------------------------------------|------|

### Rosé Wines

|                                            |     |
|--------------------------------------------|-----|
| Bandol, Domaine de la Font des Pères, 2024 | 9.- |
|--------------------------------------------|-----|

### Red Wines

|                                                              |      |
|--------------------------------------------------------------|------|
| Pinot Noir Clémence, La Cave de Genève, 2023                 | 8.-  |
| La Reppe, IGP Mont Caume, La Font des Pères, 2019            | 9.-  |
| Tancredi Dolce & Gabbana, Donnafugata, Terre Sicilienne 2018 | 13.- |
| Château Rouget, Pomerol, 2010                                | 18.- |

### Champagne and Sparkling Wine

|                              |      |
|------------------------------|------|
| Prosecco, Pizzolato Bio      | 9.-  |
| Planet Caviar Brut Grand Cru | 16.- |

### Cocktails

|             |      |
|-------------|------|
| Spritz      | 14.- |
| Spritz Yuzu | 18.- |
| Bloody Mary | 18.- |



Prices in swiss francs. Taxes and service included.

## Our Sharing Selection

### Rillettes

|                      |             |
|----------------------|-------------|
| Salmon-Citrus / Crab | 12.- / 18.- |
|----------------------|-------------|

### Tarama

|                             |                    |
|-----------------------------|--------------------|
| Plain / Salmon Roe / Caviar | 12.- / 16.- / 26.- |
|-----------------------------|--------------------|

### Salmon

|                                    |      |
|------------------------------------|------|
| In-House Smoked Salmon             | 25.- |
| King Fillet In-House Smoked Salmon | 36.- |

### Charcuterie

|                                                   |      |
|---------------------------------------------------|------|
| Italian Truffle Salami (50 gr)                    | 12.- |
| Iberico Jabugo Ham 5 Jotas Sanchez Romero (50 gr) | 31.- |

### House Platter

*Chef's Tasting Trio*

21.- (½ Platter 11.-)

### Touch of Caviar

*Glass of our House Champagne & 2 Caviar Blinis*

28.-

## Our Caviar Selection

*Ask for our Caviar Menu !*

Prices in swiss francs. Taxes and service included.