

THE DISH SELECTION

11AM – 5 PM

<u>Timeless House Specials</u>

Caviar

Malossol caviars, carefully selected, matured, and sealed, in Geneva since 1997

Soft-Boiled Egg with Caviar (10g)		28
Caviar Trilogy (3 x 10g)		85
Caviar Platter (5 x 10g)		150
Alpine Butter Mashed Potatoes with Caviar (30g)		89
Salmon		
In-house eco-friendly cold smoking by wood friction, in Geneva since 1	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
Faroe Islands Smoked Salmon	26	46
Organic Irish Smoked Salmon	28	48

32.-

53.-

Our Salmons are served with homemade blinis, toasts, mashed potatoes and sour cream

Wild Atlantic Smoked Salmon

The Seasonal Menu

Potato & Leek Cream, Salmon King Fillet and Caviar 30.Saku Tuna Tataki, Coconut Satay and Thai Vegetables 32.Kamtchatka King Crab Salad, Mango and Avocado 56.Discovery Plate of the House, Chef's selection 30.- | 46.Sea Bass & Oyster Tartare, Seaweed Butter and Crispy Toast 28.-

Creamy Spinach Risotto and Roasted Langoustines 48.
Noirmoutier Sole Meunière, Brown Butter and Seasonal Vegetables 81.
Roasted Cod Loin, Fish Broth and Orange-Braised Fennel 42.
Kamtchatka King Crab Merus, Herb Tabouleh and Avocado 89.
Fresh Tagliatelle with Smoked Salmon, Cream, and Fine Herbs 28.- | 39.
Fresh Tagliatelle with Sardinian Bottarga and Tomato 28.- | 39.-

Brownie with Chocolate Crémeux, Vanilla Ice Cream and Caramel 14.-Panna Cotta with Seasonal Fruit Coulis 12.-

Sorbet and Ice Cream by the Scoop 6.Ice Cream: Vanilla, Coffee, Pistachio | Sorbets: Chocolate, Red Fruits, Apricot, Bergamot



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

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 %