



# 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)<br>Served with mashed potatoes, blinis and sour cream | 150.- |

### Salmon and Smoked Fish

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.-      |
| Assortment of Smoked Fish (Arctic char, trout, halibut, salmon) | 58.-      |
| 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.- |
| Faroe Islands Smoked Salmon | 26.- 46.- |
| 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

Normandy Scallop Salad, Cashew Cream, Saffron Mango, Mandarin 34.-

Semi-Cooked Duck Foie Gras with Port, Quince Chutney, Mesclun Salad with Walnut Oil 31.-

Kamtchatka King Crab Salad, Mango and Avocado 56.-

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

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Swiss Beef Fillet Rossini Style, Black Truffle Jus, Vegetables, Mashed Potatoes 62.-

Creamy Risotto with Breton Lobster, Roasted Jerusalem Artichokes, Spinach, Shellfish Broth 58.-

Roasted Wild Sea Bass Fillet, Potatoes, Leeks, Classic Beurre Blanc with Salmon Roe 55.-

Langoustine Ravioli, Shellfish Broth, Spinach, Paprika Chantilly, Lemon Zest. 47.-

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

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

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Madagascar Vanilla Crème Brûlée 14.-

Crispy Thin Apple Tart, Vanilla Ice Cream 15.-

Dark Chocolate Mousse, Salted Butter Caramel, White Chocolate Cookies 17.-

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 MARCH 02TH*

### MONDAY

Seared Smoked Salmon, Preserved Lemon  
Vierge, Broccoli Mousseline

### TUESDAY

Roasted Seabass, Sun-Dried Tomato  
Tabbouleh, Citrus Vierge Sauce

### WEDNESDAY

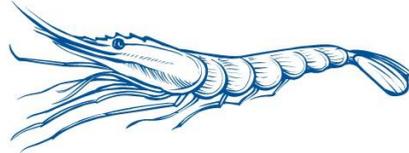
Pearl Barley Risotto, Sautéed Calamaretti,  
Sea-Scented Jus Emulsion

### THURSDAY

Skin-On Grilled Sea Bream Fillet,  
Creamy Polenta, Baby Vegetables

### FRIDAY

Seafood Vol-au-Vent, Celery Mousseline,  
Baby Vegetables



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

Meat Origins :  
Switzerland

Duck Foie Gras Origins :  
France

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 %