



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 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.-

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.-

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.-

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

SEASONAL SPECIALS

OYSTERS & BLACK TRUFFLE

OYSTERS

SPÉCIALES N°3
ANCELIN

5.50/pce

FINES DE CLAIRE N°3
PATTEDOIE

4.90/pce

Served with buttered bread, shallot & vinegar

BLACK TRUFFLE

FRIED EGGS

FRESH TAGLIATELLE

CARNAROLI RISOTTO

10 grs: 52.-

Supplement of 34.- per 10 g

BUSINESS LUNCH

36.- MENU (SALAD & MAIN COURSE)

Every weekday at lunchtime, discover our Business Lunch.

WEEK OF FEBRUARY 16TH

MONDAY

Grilled Salmon Fillet, Seasonal Vegetables
Beurre Blanc, Herb Semolina

TUESDAY

Sun-Dried Tomato Risotto, Grilled Sea
Bream Fillet, Fish Soup Foam

WEDNESDAY

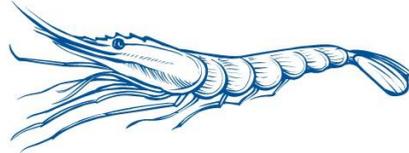
Roasted Duck Breast
Parmesan Polenta And Mushrooms, Rich Jus

THURSDAY

Roasted Sea Bass, Carrot And
Ginger Cream, Crispy Gnocchi And Vegetables

FRIDAY

Sautéed Prawns With Green Curry And Lemongrass
Crunchy Vegetables, Basmati Rice



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 %