



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 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 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.-

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Scottish Smoked Salmon	25.- 44.-
Faroe Islands Smoked Salmon	26.- 46.-
Organic Irish Smoked Salmon	28.- 48.-
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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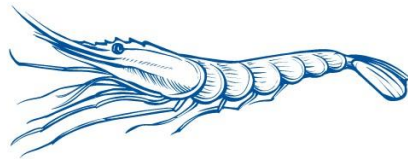
Madagascar Vanilla Crème Brûlée 14.-

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



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 %