



THE DISH SELECTION

The Seasonal Menu

Tuna Tartare, Citrus Oil, Avocado, Grapefruit and Mixed Greens 32.-

Salmon Blinis, Pickled Cucumber, Sour Cream and Mixed Greens 27.-

Kamtchatka King Crab Salad, Mango and Avocado 65.-

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

Roasted Lobster Tail, Coral Risotto, Vegetables and Shellfish Emulsion 58.-

Unilateral Sea Bream Fillet, Soft Potato Cake, Bouillabaisse Jus and Vegetables 49.-

Roasted Scallops, Confit Baby Potatoes, Vegetable Fricassée, Salmon Roe 48.-

Grilled Sole Fillets, Beurre Blanc and Grenobloise Sauce, Vegetables, Soft Potatoes 68.-

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

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

Coffee Tiramisu 13.-

Caramel Flan, Whipped Cream and Crunchy Shortbread 12.-

Chocolate Lava Cake, Pistachio Cream and Vanilla Ice Cream 15.-

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 April 07th

TUESDAY

Seared Salmon Fillet, Basmati Rice,
Vegetables, Tarragon Sea-Scented Jus

WEDNESDAY

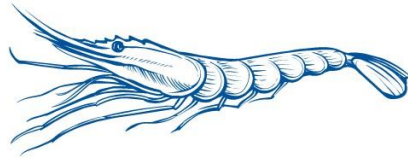
Asparagus Risotto, Lime-Marinated Shrimp

THURSDAY

Grilled Seabass Fillet, Citrus Vierge Sauce,
Quinoa Tabbouleh with Herbs

FRIDAY

Sea Bream Cooked on One Side,
Semolina, Baby Vegetables, Beurre Blanc



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

Meat Origins :
Switzerland

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 %