



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

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.-

Scottish Smoked Salmon	25.- 44.-
Norwegian Smoked Salmon	25.- 44.-
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

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 20TH

MONDAY

Roasted Brill Fillet, Pumpkin Risotto,
Herb Vinaigrette

TUESDAY

Grilled Trout Fillet, Mushroom Sauce,
Potato Mousseline, Vegetables

WEDNESDAY

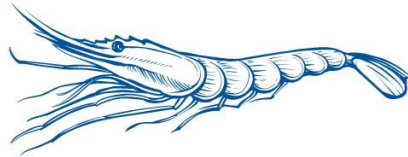
Fresh Tagliatelle with Calamaretti,
Asparagus, Basil Pesto

THURSDAY

Seabass Cooked on One Side, Semolina with Vegetables,
Tandoori Broth, Shaved Fennel

FRIDAY

Pearl Barley Risotto, Seared Meagre Fillet,
Black Olive Tapenade



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 %