



# 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.-

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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.-

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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.-

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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 MAY 18TH*

### MONDAY

Seabass Tartare with Citrus,  
Lemon Zucchini Purée, Roasted Potatoes

### TUESDAY

Grilled Turbot Fillet, Creamy Polenta,  
Seasonal Vegetables, Fish Soup

### WEDNESDAY

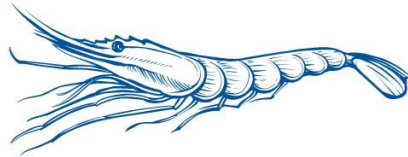
Risotto with Marinated Shrimp, Green Curry  
Foam, Grilled Chinese Cabbage with Lime

### THURSDAY

Salmon Tataki Wrapped in Nori Seaweed,  
Tomato and Parsley Salad, Orange Dressing

### FRIDAY

Roasted Amberjack Fillet,  
Marinated Eggplant with Pesto, Potato Crisps



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 %