

Planet Caviar salmons and other fishes are cold smoked
by friction of red beech in Geneva.
A special and ecological smoking process that provide
unique and subtle taste.

A Sélection of Our Caviars

Qiandaohu Lake Siberian Baeri	25.-
Bernese Alps Siberian Baeri	39.-
Black River Ossetra	39.-
Israeli Black Ossetra	45.-
Bulgarian Grey Beluga	101.-

10 grs. Served with blinis, mashed potatoes and sour cream

Caviar Dishes

Assortment of 3 Caviars (3x10gr)	85.-
Assortment of 5 Caviars (5x10gr)	150.-
Mashed Potatoes with Alpine Butter and Caviar (30 gr)	89.-
Boiled Egg and Caviar (10g)	28.-

Our Home Made Salmons

Scottish Smoked Salmon	25.-	44.-
Faroe Islands Smoked Salmon	26.-	46.-
Organic Smoked Salmon	28.-	48.-
Wild Atlantic Smoked Salmon	32.-	53.-
Wild Atlantic Gravlax Salmon	32.-	53.-

Our Salmons are served with blinis, toasts, mashed potatoes and sour cream

Salmon Dishes

Assortment of Smoked Salmon		48.-
Assortment of Smoked Salmon		68.-
Tartar of Salmon with Olive Oil and Herbs	28.-	42.-
King Fillet of Smoked Salmon and Salmon Roes, Mashed Potatoes	29.-	48.-

Seasonal Menu

Seasonal Salad with Nuts Oil Dressing 16.-

King Crab Salad with Avocado, Lemon and Olive Oil Dressing 56.-

King Crab Ravioli, Lemongrass and Ginger Sauce 34.- / 58.-

Assortment of Sea Dishes 30.- / 46.-

Iberico Jabugo Ham 5 Jotas Sanchez Romero 50gr 31.- / 100gr 61.-

Roasted Atlantic Scallops with Lardo di Colonnata and Truffle Sauce 58.-

Seared Monkfish with Glazed Carrots in a Light Urchin Roes Sauce 48.-

Crispy Red King Crab with Tomato Concassé and Herbs 54.-

Fresh Tagliatelle with Smoked Salmon, Cream Sauce and Herbs 28.- / 39.-

Fresh Tagliatelle with Sardinian Bottarga and Datterino Tomato 28.- / 39.-

Fresh Tagliatelle with King Crab and Basil 68.-

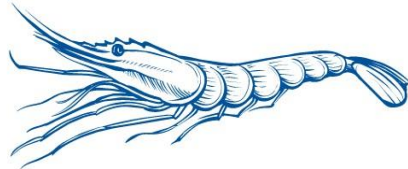
King Crab Risotto with Light Garlic Cream and Datterini Tomatoes 56.-

Peanuts and White Chocolate Tart 16.-

Fresh Citrus Cheesecake 16.-

Ice Cream and Sorbet (the scoop) 6.-

Ice Cream : Vanilla, Coffee, Sorbets : Chocolate, Red Fruits, Yuzu, Coco, Mango



*Fishes origin :
France, FAO 27 ; FAO 51/57/71. Meat origin : France / Spain

Please speak to a member of staff if you require information about allergen

Prices in swiss francs, VAT 8,1 %

