

## STARTERS

**Young sprout salad with seeds roasted**    11.-  
Sunflower, squash, almonds, pine nuts.

**Zucchini flowers stuffed with fresh goat cheese from Feigères**   19.-  
nettles in two ways.

**Melon, Port and Cecina\***  17.-  
\*Spanish dried beef - White port, white balsamic and almond crumble -

**Candied artichoke and smoked eel**   18.-  
Mint and sesame.

**Buffalo burrata GRTA with purple Basil and Morels**  21.-  
homemade bread with sun-dried tomatoes and black olives from Taggia

**Suggestions of the moment** ....-  
Gaspacho or starter, according to arrival and inspiration of the Chef, ask the waiter.

## VEGETARIAN

**Vegetarian classic tartare**  28.-  
Heartbeef tomato, candied egg yolk, shallot, parsley, capers, pickles and panisse fries

## CÔTÉ MER

**Cod in Red Curry crust and coconut milk**   36.-  
Black beans with coconut and cebettes.

**Tuna-style tataki marinated in lime and sweet spices**  41.-  
Cucumber tzatzaki with seaweed, marjoram and oregano.

## CÔTÉ TERRE

**Pure race swiss beef Tagliata matured** (180/200g)   41.-  
snacked pineapple tomato and vegetable condiments.

**Grilled duckling fillet and its peach juice** 37.-  
Zucchini declinations.

**Steamed Chicken skewer breaded with blown wheat - served cold** (180g)  32.-  
Virgin turmeric sauce, ginger and fresh herbs, green Wheat Salad with peppers.

**Matured Swiss beef rib 5 weeks** (1kg - 2-3 People - 30 min)   15.-/100g  
Juice of beef, potato shot and young sprout salad.

## CÔTÉ CHEF

**Suggestion of the moment** ... -  
To share our desires, our ideas and our products "coup de coeur", ask the waiter.

 : Végétarien  : Sans Gluten  : Sans Lactose  
- provenance of our products -

Beef, Pig, Chicken - Switzerland / Lamb - Germany / duckling - France / Cod - Atlantic / Tuna - Pacific

Our dishes may contain allergens, for more information contact the servers directly

**The dishes on this menu are made entirely on-site from raw products and traditional kitchen products according to the criteria of the label Fait Maison established by the Romandie Consumer Federation (FRC), GastroSuisse, Semaine du goût and Slow Food.**

20min waiting for live dishes





## FROMAGES ET DESSERTS



### Selection of cheeses

15.-

### Tiramisu

11.-

### Strawberry mousse with half-salt butter

15.-

*crispy with rose water, fresh strawberries and lime "guimauve"*

### Banana "tatin" and chocolate

13.-

*broken paste with buckwheat flour and fat-free chocolate mousse.*

### Coffee "Gourmand"

13.-

*Selection of three "mini desserts" served with a hot drink (espresso, coffee, infusion,...).*

### The 23 "Gourmand"

23.-

*Served with an Espresso Martini*



## "AFTER DINNER" COCKTAILS

### Espresso martini

16.-

*Vodka, Espresso, Kahlua coffee liquor and vanilla-infused cane sugar.*

### Nutty old fashioned

18.-

*Buffalo Trace Bourbon, homemade pecan syrup, bitter walnut, wash my glass with walnut wine.*

### Tiramisu Martini

16.-

*Di Saronno Amaretto, Kahlua coffee liquor, brown cocoa liquor, light cream and espresso.*

### Old Square

22.-

*Sazerac Rye, Hine Cognac, Punt è mes carpano, Benedictine DOM, Peychaud & Angostura Bitter.*



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