

GRILL & ROTISserie

The best of Switzerland sourced from carefully selected family farms. Our Swiss farms are distinguished by their commitment to animal welfare. All our Limousine and Angus beef is dry-aged on the bone for a minimum of 21 days by our artisan butcher.

AGED BEEF

Beef tenderloin on the bone	200 g 67.-
Ribeye steak	250 g 69.-
Picanha	220 g 54.-
Lightly smoked short ribs, chimichurri & cashew panko	49.-
Beef sirloin steak, 57° pepper sauce with cognac	250 g 45.-

FARM-RAISED PORK

BBQ spare ribs	44.-
Grilled Swiss Duroc pork chop	46.-

DUCK

Rotisserie duck breast glazed with mountain honey and spices	46.-
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VEAL

Traditional veal paillard, confit lemon butter sauce	200 g 53.-
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Our dishes from the GRILL & ROTISserie are served
with a sauce of your choice and a green salad.

SAUCES

Homemade butter, 57° Sarawak pepper, béarnaise,
Bourbon BBQ, teriyaki, chimichurri

FISH & SHELLFISH

"À la meunière" Geneva lake perch fillets (subject to availability)	63.-
Grilled octopus, chickpea hummus with pomegranate, saffron aioli	45.-

BETWEEN TWO BUNS Served with homemade French fries

Smash burger, bacon, Gruyère cheese, homemade Bourbon BBQ sauce	200 g 35.-
Wagyu Burger, Gruyère cheese, smoked paprika mayonnaise, Padrón pepper	160 g 48.-

TO SHARE

AGED BEEF	2 persons / price per person
T-Bone	800 gr 86.-
Black Angus tomahawk	800 gr 86.-
Prime rib	800 gr 89.-

SWISS FARM POULTRY Price per piece

Served with Swiss spit roasted apple chutney	
Spin roasted chicken	
(40 minutes) 3 to 4 pers. 1.8 kg 94.-	
(30 minutes) 2 to 4 pers. 1.2 kg 74.-	
Spin roasted poussin	450 gr 41.-

SIDE DISHES

Homemade French fries	8.-
Traditional mashed potatoes	10.-
Rotisserie roasted new potatoes	10.-
Maple syrup Portobello mushrooms	12.-
Cajun sweet potato fries	12.-
Mac & Cheese with black truffle and aged Gruyère	1/2 portion 14.- portion 28.-
Sautéed spinach	10.-
Green peas "à la française"	10.-
Green asparagus, forest sweet garlic	12.-
Sautéed mushrooms with garlic and parsley	12.-

Our entire team remains available for any information regarding allergens, as well as the
origin of our fish and meat.

Prices in CHF, service and VAT included

DESSERTS

Maracaïbo grand cru chocolate mousse (All you can eat)	18.-
Baked New York cheesecake speculoos, salted caramel	16.-
Ice cream soufflé Grand Marnier and citrus	19.-
Strawberry Gariguettes and rhubarb crumble	14.-
Rum Baba, Gruyère double cream	15.-
Rotisserie roasted pineapple and ginger, honey ice cream	14.-
Ice creams & sorbets	one scoop 7.-
Ice cream : vanilla, coffee,	two scoops 11.-
chocolate, pistachio	three scoops 17.-
Sorbets : lemon, passion fruit, coco, strawberry	

STARTERS

Caesar salad with roasted free-range chicken	28.-
Tuna ceviche, jalapeños, sweet potatoes & spring onions	24.-
Maryland crab cakes, lime & ginger	29.-
Grilled bone marrow gratinated with mushrooms and persillade	21.-
Homemade Argentinian empanadas	2 pcs 27.-
Swiss free-range egg mollet, morels stuffed with forest wild garlic, yellow wine sauce	30.-
Hand-cut Avenches beef tartare,	110 g 26.-
mixed salad, homemade toast	150 g 39.-
Grilled oversize green asparagus, from Cavaillon, lightly smoked Geneva lake feral fish, citrus mayonnaise	28.-
Homemade roasted free-range chicken rillettes	16.-
Green peas cappuccino, fresh sheep brousse cheese, mint oil	18.-
Sardinillas from Brújula,	28.-
country bread toast, Espelette sweet chili butter	

TODAY'S ROTISSERIE

FROM MONDAY TO FRIDAY
LUNCHTIME
34.-

FAMILY STYLE MENU

Chef's choice (min. 4 persons)

3 STARTERS, 3 MEATS,
3 SIDE DISHES OF YOUR CHOICE,
CHOCOLATE MOUSSE

99.-
per person



DISCOVER OUR
BAR MENU

