

STARTERS

Swiss bison tartar flavoured with whisky, pepper and smoked salt	29.-
La Burjala canned sardines with seaweed butter	28.-
Homemade pâté with pickles & celeri rémoulade	28.-
Caesar salad	19.-
Carabinero Prawns carpaccio, grilled vegetables	32.-
Fassona beef tartar with artichokes and black truffle	30.-/46.-
Tuna ceviche, jalapenos & spring onions	27.-
Maryland crabcakes, lime and ginger	26.-

Grilled duck foie gras, apricots from Valais & almonds	31.-
57° Salad	19.-
Organic shrimp cocktail with Calypso dressing	28.-
Grilled marrow bone, smoked salt Sarawak black pepper	28.-
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Clam chowder	21.-
Clear chicken soup flavoured with lemongrass	16.-
Crayfish bisque	21.-

GRILL AND RÔTISSERIE

RIBSTEAK

Swiss, alpine ribeye steak	250gr	58.-
Irish Hereford sirloin steak	250gr	68.-
100% aged US rib steak	250gr	65.-

BEEF RIB AND T-BONE | 2 people / price per person

Swiss Angus T-Bone steak	1kg	78.-
Irish Herford Tomahawk Côte de bœuf	1kg	76.-
Charolais Côte de bœuf from Salève	800gr	68.-

BEEF FILLET

Swiss Alpine beef fillet	200gr	65.-
Hereford, Irish Chateaubriand	500gr Price per person	68.-

SAUCES

House butter, Sarawak pepper, Béarnaise sauce, B.B.Q sauce, Teriyaki sauce, chimichurri sauce

FISH & SHELLFISH

Grilled octopus with hummus	42.-
Grilled sea bass, calamari virgin oil and stuffed courgette flower	52.-
"Meunière" lake perch fillet from my friend "Guidoux"	45.-
Grilled wild king prawns, garlic butter, thick chips	48.-

DESSERTS

"So Good" Chocolate soufflé, bourbon vanilla ice-cream	18.-
Organic caramelized pineapple	16.-
New York Cheesecake with strawberries	15.-
"Sinful" Paris-Brest	18.-
Meringue with mixed berries and cream from gruyère	18.-

CHICKEN RÔTISSERIE | 35 min. cooking

Organic fed grass chicken from the Alps	1.8 kg - 2 or 3 people	115.-
Swiss chicken	1.8 kg - 2 or 3 people	76.-
Swiss coquelet	450 gr 1 person	42.-

WALLIS LAMB & FARMED PORK

Lamb rump from the Valais	46.-
Spare ribs BBQ	39.-

SWISS FARMED VEAL

Seared veal flank	58.-
Roast double veal chop	2 people price per person 62.-

BURGERS

57°grilled cheeseburger	38.-
Veggie burger, eggplant caviar with piquillos	35.-

Our dishes « Grill and Rôtisserie » are served with the choice of sauce, green salad, traditional mashed potato or French fries.

"OH SO NATURAL"

Green peas gaspacho, fresh goat cheese	18.-
Super green salad, chicken breast	32.-
Local quinoa with prawns and avocado	34.-

SIDE DISHES

Triple cooked fries with truffle and parmesan	8.-
Green peas with bacon	8.-
Nice-style ratatouille	10.-
Baby spinach	8.-
Sautéed mushrooms with garlic and parsley	12.-