




# gusto

CHEF RENAUD MARIN AND HIS BRIGADE INVITE YOU TO A CULINARY JOURNEY THROUGH MEDITERRANEAN FLAVOURS WHILE HIGHLIGHTING LOCAL & SEASONAL PRODUCTS.



## STARTERS

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<b>ROASTED BEETROOT CARPACCIO</b> 	22.-
AGED GOAT CHEESE, HAZELNUT CRUMBLE "MILLE FLEURS" HONEY VINAIGRETTE	
<b>VITELLO TONNATO</b>	32.-
SWISS VEAL RUMP, TONNATO SAUCE	
<b>"LAKE RIVIERA" SWISS BEEF TARTARE</b>	35.-
SMOKED LAKE WHITEFISH, PARMESAN, SOCCA CRISPS	
<b>GRILLED GREEN ASPARAGUS</b>	25.-
BOTTARGA, WILD GARLIC, LEMON EMULSION	
<b>THE PERFECT EGG</b>	20.-
COD, POTATO, CHORIZO, CHIVES OIL	
<b>SPRING MINISTRONE</b> 	12.-
VEGETABLES, VERMICELLI, CHICKPEAS	
<b>GUSTO NIÇOISE SALAD</b> 	22.-
MIXED LEAVES, SPRING VEGETABLES, TAGGIASCHE OLIVES, FARMER'S EGG VINAIGRETTE	
<b>THE ARTICHOKE</b> 	22.-
RAVIGOTE SAUCE WITH BASIL	
<b>BURRATA &amp; ROMANESCO</b> 	22.-
ROMAN LETTUCE, BALSAMIC VINAIGRETTE	

## MAIN DISHES

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<b>SEA URCHIN LINGUINI</b>	26.-
DUKKHA, CHERVIL	
<b>GAMBERI ROSSI RAVIOLI</b>	35.-
LEEKS, EMULSION	
<b>MOREL MUSHROOMS RISOTTO</b>	28.-
AGED PARMESAN	
<b>SEARED PERCH</b>	35.-
ROASTED CARROTS, BLACK OLIVES DUST HERBS SALAD, TAHINI SAUCE	
<b>GRILLED OCTOPUS</b>	30.-
MASHED BABY POTATOES WITH SPRING ONION ARGAN OIL GRILLED ROMAN LETTUCE, ROMESCO SAUCE	



**JUSSY'S PORK CAILLETTE** 31.-  
PETITS POIS À LA FRANÇAISE

**ROASTED CHICKEN BREAST FROM ALPSTEIN** 38.-  
WHITE ASPARAGUS, MOREL MUSHROOMS, WILD GARLIC, THYME JUICE

**LAMB POT AU FEU** 36.-  
SPRING VEGETABLES, ANCHOVY GREMOLATA

**To share or if hungry...**

**BUTTERNUT SQUASH PITHIVIERS CAKE**  45.-  
LOU CAPOU, MUSHROOM DUXELLES, NUTS, MUSHROOM BISQUE

**SALT CRUST SEABREAM** 70.-  
BRAISED FENNELS WITH CITRUS, SPIRULINA GREEN BUTTER, VIERGE SAUCE

**MEUNIÈRE SOLE** 88.-  
CHINESE CABBAGE WITH PISSALAT, STEAMED POTATOES

**SWISS VEAL CHOP WITH FENNEL'S POLLEN** 125.-  
CHICKPEA FRIES, BABY LETTUCE'S BRAISED HEARTS, PIQUILLO CONDIMENT

## SWEETS

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**GUSTO'S CHEESE SELECTION - MAISON BRUAND** 19.-  
CONDIMENT, TOASTED BREAD

**PRALIN CHOCOLATE WAFFLE** 14.-  
LIGHT VANILLA CREAM

**APPLE TART** 16.-  
RHUBARB SORBET

**ROSE RICE PUDDING** 15.-  
LYCHEE, PISTACHIO

**ARTISANAL AND SEASONAL ICE CREAMS AND SORBETS** 5.-

**To share or if hungry...**

**FLOATING ISLAND WITH PINK PRALINES** 28.-  
CUSTARD



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**[PROVENANCES]** COD – PORTUGAL | SEA URCHIN, GAMBERI, OCTOPUS – SPAIN | PERCH - ESTONIA  
PORK, CHICKEN, VEAL, BEEF - SWITZERLAND | LAMB - IRELAND | SEABREAM - GREECE | SOLE – FRANCE

**[ALLERGENIC PRODUCTS]** FOR MORE INFORMATION REGARDING ALLERGENIC PRODUCTS, PLEASE ADVISE OUR TEAM.

**[PRICES]** ARE IN SWISS FRANCS AND INCLUDE 7,7% VAT.

**[VEGETARIAN DISHES]** ARE REPRESENTED BY THIS SYMBOLE 