



SEASONAL DELIGHTS

Tomato and Espelette pepper gazpacho , foccacia chips	16.-
Mix of salad and flowers , quinoa, avocado, honey vinaigrette	16.-
Sea bass ceviche , leche de tigre, roasted corn kernels	25.-
Salmon tartar with bulgur, sesame feta and grapefruit	22.-
Poached organic egg , Tome cheese from Geneva, chanterelles and zucchini	25.-
Chicken marinade , parmesan cream, sundried tomatoes and peanuts	26.-

THE ESSENTIALS OF LA TERRASSE DU PARC

Perch fillets - green salad, French fries and tartar sauce	
From Lake Geneva	45.-
From elsewhere	39.-
The traditional beef tartare - green salad and French fries	38.-

MAIN COURSES

Homemade tagliatelle , dashi flavored with saffron and prawns	36.-
Steamed cod fillet , green bean fricassée, wild rice, coconut milk emulsion	36.-
Roasted salmon fillet , stewed peas, candied lemon zests and wild garlic pesto	38.-
Roasted chicken breast , ratte potatoes and seasonal mushrooms braised in black garlic	40.-
Shoulder of lamb confit , carrots with scents of cumin and black sesame	44.-

DESSERTS

Pavlova with red fruits and double cream	14.-
Pineapple tartlet , vanilla rum and coconut ice cream	14.-
Three-chocolate crisp and vanilla ice cream	14.-

TERRACE FOR THE LITTLE ONES

Chicken aiguillettes , French fries or vegetable ratatouille or mini perches and French fries or plain penne Bolognese sauce carbonara Napolitan and 2 scoops of homemade ice cream of your choice	17.-
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ORIGINS OF MEAT & FISH

Sea Bass – France | Chicken - Switzerland | Beef: Switzerland & France / Salmon & cod - Norway | Perches - Switzerland or Poland
Prawn – Vietnam





	Glass (1dL)	Bottle (75 cL)
..... CHAMPAGNES		
Laurent-Perrier La Cuvée	19.-	115.-
Deutz brut « Classic »		130.-
Ruinart « Blanc de Blancs »		210.-
..... PROSECCO		
Prosecco Zonin, ultra-brut	10.-	60.-
..... WHITE WINES		
Sauvignon, Clos du Château Chouilly, AOC-Genève, Dugerdil & Fils, 2019	9.-	52.-
Chardonnay, Domaine des Balisiers, 2016		58.-
Pouilly-Fumé « Petit F... », Michel Redde & Fils, 2019		58.-
Petite Arvine, Gérard Clavien, AOC Valais, 2018	13.-	76.-
..... ROSÉS WINES		
Rose de lune, Satigny, Rosé de Pinot Noir, Domaine des Balisiers, 2019	7.-	45.-
Le MG, Provence ,2020	10.-	57.-
Lampe de Méduse, Château Sainte-Roseline, 2018	9.-	55.-
..... RED WINES		
Pellegrin Rouge, Gamay Galotta, Domaine Grand'Cour, J.P. Pellegrin, 2019	7.-	45.-
Les Haldes de Luchey, 2015	9.-	55.-
Douce Noire, Domaine des Abeilles d'Or, R. & L. Desbaillets, 2016		69.-
Châteauneuf-du-Pape « Bernadine », Domaine Chapoutier, 2016		90.-
..... SWEET WINE		
Petit Manseng, Gros Manseng	7.-	42.-
Les Jardins d'Hiver, Domaine la Hitaire, Côtes de Gascogne, 2016		

Organic certified, biodynamic or in conversion wines.

OUR CELLAR FEATURES MORE THAN 3000 REFERENCES. PLEASE DON'T HESITATE TO ASK FOR THE MASTER WINE LIST.