



STARTERS

Local tomatoes and burrata cheese with basil, crunchy vegetables & foccacia	17.-
Smoked salmon cannelloni flavoured with limes and black sesame	22.-
Tomato and watermelon gazpacho , fresh goat cheese toast	16.-
Green salad and French dressing	9.-

SEASONAL DELIGHTS

Caesar salad with tandoori marinated chicken croquettes	27.-
Cod ceviche with citrus and mango, pickled onions	28.-
Classic beef tartare 'Boucherie du Molard' selection (160 gr), salad and homemade French fries	38.-

FISH

Perch fillets – salad, homemade French fries and tartare sauce	
From Geneva	45.-
From somewhere else	35.-
Sea bass stuffed with ratatouille , mashed potatoes with dill and seafood virgin sauce	38.-

MEAT

Chicken breast cooked slowly with spices flavoured bulgur	36.-
Rib steak with ratte potatoes and seasonal vegetable	46.-
Pork filet mignon , walnut crust with curry, candied carrots with honey and creamy polenta	39.-

PASTA DELIGHT

Pasta or risotto of the day according to the chef's inspiration	22.-
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CHEESE

Our selection of cheeses	12.-
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DESSERTS

Swiss strawberry tart , white chocolate and vanilla cream, hibiscus meringues	13.-
Rum baba mojito style	13.-
Chocolate and hazelnut fondant with caramel ice-cream	13.-

MEAT AND FISH COME FROM:

Poultry – Switzerland | Beef/pork: Switzerland & France / Salmon & cod – Norway | Perch – Switzerland or Poland & Estonia | Bass – France

Chicken fillet

or **fish of the day**, French fries and summer vegetables
 or **penne pasta** plain | Bolognese | pesto | tomato sauce
 and **2 scoops of homemade ice-cream**

INSPIRATION OF THE DAY

from Monday to Friday for lunch

Suggestion of the chef 22.-

SUNDAY AT THE PARK

on Sundays for lunch

Suggestion of the chef 38.-



..... CHAMPAGNES	Glass (1dL)	Bottle (75 cL)
Laurent-Perrier La Cuvée	19.-	115.-
Deutz brut « Classic »		130.-
Ruinard « Blanc de Blancs »		210.-
..... PROSECCO		
Prosecco Zonin, ultra-brut	10.-	60.-
..... WHITE WINES		
Sauvignon, Clos du Château Chouilly, AOC-Genève, Dugerdil & Fils, 2017	8.-	52.-
Chardonnay, Domaine des Balisiers, 2016		58.-
Pouilly-Fumé « Petit F... », Michel Redde & Fils, 2016		58.-
Petite Arvine, Gérard Clavier, AOC Valais, 2016	11.-	76.-
..... ROSÉS WINES		
Rose de lune, Satigny, Rosé de Pinot Noir, Domaine des Balisiers, 2018	7.-	45.-
Allegria, Dolce Vita, Cinsault, Syrah, Languedoc, 2019	8.-	52.-
Lampe de Méduse, Château Sainte-Roseline, 2018	9.-	55.-
..... RED WINES		
Pellegrin Rouge, Gamay Mondeuse, Domaine Grand'Cour, J.P. Pellegrin, 2016	7.-	45.-
Les Haldes de Luchey, 2015	9.-	55.-
Douce Noire, Domaine des Abeilles d'Or, R. & L. Desbaillets, 2015		69.-
Télégramme Rouge, Domaine Brunier, Châteauneuf-du-Pape 2013		98.-
..... SWEET WINE		
Petit Manseng, Gros Manseng	6.-	39.-
Les Jardins d'Hiver, Domaine la Hitaire, Côtes de Gascogne, 2015		

Organic certified, biodynamic or in conversion wines.