

Chef, Julien Schillaci | Pastry Chef, Aurélien Houillon



Fresh Perch fillet from Lake Geneva.
Daily fishing by Pascale Dennis, licensed fisherwoman of the Canton of Geneva.

APPETIZER - WITH YOUR FINGERTIPS

THE GARDENER'S BASKET 14.-
With a cocktail sauce

VEGETABLES ACCRA 14.-
Sweet and sour sauce

PERCH RILLETTES 19.-
Saffron from Troinex, seaweed bread

DRIED BEEF PLATTER FROM VALAIS REGION 18.-
Rye bread and condiments

OUR GARNISHES

AGRIA POTATO MATCHES 6.-
From Maranda Farm

BASMATI RICE 6.-
Perfumed with jasmin

ROSEVAL POTATO MARMALADE 6.-
From Benoit Farm, with olive oil

Opening hours:

Mon - Fri: 12:00am - 02:00pm and 07:00pm - 09:00pm

Sun: 12:00am - 09:00pm

OUR CLASSIC

PERCH FILLET FROM LAKE GENEVA 49.-
Salad, tartar sauce, 1 side dish to choose

OUR CREATIONS

PERCH FILLET FROM LAKE GENEVA WITH OLIVE OIL 49.-
Salad, fresh tomatoes and basil, 1 side dish to choose

PERCH FILLET FROM LAKE GENEVA WITH CRAWFISH 49.-
Salad, Nantua sauce, 1 side dish to choose

GREEN VEGETABLES 6.-
Fricassee

VEGETABLES RATATOUILLE 6.-
From Trajet Gardens

YOUNG LETTUCE SHOOTS 6.-
And vegetable chips in salad dressing

VAT 7.7% and service included

OUR STARTERS

MELON GAZPACHO, CHARENTE WAY 23.-
Serrano ham tartine

TOMATOES FROM TRAJET GARDENS 22.-
Geneva Mozzarella and pesto

QUINOA TABBOULEH FROM GENEVA 19.-
Crisp vegetables, fresh coriander and grenade

GREEN ASPARAGUS FROM PROVENCE 21.-
Lemon and olive oil seasoning

OUR DESSERTS

HALF-COOKED 15.-
Of Satilla chocolate 64%

TARTELETTE 15.-
Lully strawberries

ICED VACHERIN 15.-
Gruyère double-cream, meringue and fresh raspberries

SEASONAL FRUITS SALAD 15.-
Light Geneva ginger syrup