

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 - Sat: 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