



# business trip menu

– chf 34 –

Choose the  
3 stages of  
your culinary journey

Supplementary plate CHF 12  
Desserts CHF 10



Ask our service team for  
wine recommendations  
to accompany your meal

**TUESDAYS - FRIDAYS**  
from 12H to 14H

We will gladly provide you with any supplementary  
information regarding allergens and ingredients  
used in our dishes

## europe

### FLOWERS OF WINTER

Creamy soup of cauliflower,  
hazelnut whipped cream

### BETTER THAN BUTTER

Burrata seasoned with sea salt and olive oil, served with wholegrain toast,  
homemade jam of orange, grapefruit, rosemary & pistachios

### FORGET ME NOT

Delicate tarte of "forgotten vegetables,"  
served with a purée of chestnuts

### THE SAINT

Scallops pan-fried in salted butter, turnip-rooted chervil purée with star anise,  
coulis of watercress and walnut vinaigrette

## asia

### TATAKI DYNAMO

Rump steak beef tataki marinated in soy, pickled daikon,  
spicy vinaigrette of multi-colored peppers

### POULPE FICTION

Octopus cooked delicately in a teriyaki sauce,  
served with guacamole and candied hazelnuts

### C'EST FOU LE TOFU !

Coconut curry of tofu, bean sprouts, bamboo shoots and green beans,  
served with jasmine rice

### BONE-IN SHANGHAI

Slow-cooked pork spare ribs,  
homemade sweet-chili sauce

## middle east & africa

### GOLDEN TREASURES

Baked sweet potato wedges with five-spices,  
creamy lemongrass dip

### KING OF THE SUQ

Beetroot salad with North African spices,  
vinaigrette of olive oil and citrus

### SAILING TO ALGIERS

Filet of seared sea bass flavored with chermoula relish,  
purée of parsnip fragranced with caraway and cardamom seeds

### SHEIKH SHACK

Aromatic lamb keftas inspired by North African cuisine,  
potato makhoudas and a duo of sauces

## americas

### ELECTRIC SASHIMIVICHE

Tuna sashimi prepared ceviche-style with grapefruit, lime,  
smoky piquillo peppers and Sichuan button flowers

### SEASIDE SAMBA

Brazilian « Moqueca » style roasted filet of cabillaud,  
red pepper coulis and pop-corn

### EAT ME BABY BURGERS

Mini beef burgers, crispy bacon,  
cheddar and caramelized onions

### BARBACOA MARQUITOS

Soft-shell corn tacos of braised beef,  
chipotle salsa, sour cream and queso fresco

## desserts

### RASPBERRY HEART

72% dark molten chocolate cake with a raspberry heart, vanilla ice cream

### CAFE GOURMAND

An assortment of pastries to accompany your café / espresso



# weekly specials

Week of February 4th, 2019

## **la mer**

Fillet of salmon (Label Rouge) filled with tapenade  
Oven-baked potato wedges  
Declination of carrots  
*CHF 22*

## **la prairie**

Duck breast with a spice-infused honey glaze  
Grilled pineapples et salad of crunchy sprouts  
Jasmine rice  
*CHF 26*

## **la coupe**

Beef tartare seasoned with truffle oil, olives and parmesan,  
Mixed salad  
Toasts and fries  
*CHF 29*