



business trip menu

– chf 34 –

Choose
3 stops
on your journey

additional plate
desserts

CHF 12
CHF 10



To enhance your culinary trip
with a glass of wine ...
Please ask our team!

Tuesday to Friday

from 12h to 14h

the world on small plates

europe

SCANDINAVIAN FJORD

Gravlax of salmon marinated in beetroot & wild berries, pickled cabbage, horseradish cream, and bread crisps

ŒUF'ORISANT

Molecular egg, cream of green peas, and whole grain toast with provencal goat cheese

BETTER THAN BUTTER

Burrata filled with raspberry jam, pistachios, basil, extra virgin olive oil, served with wholegrain toast

MARBELLA

Cuttlefish stuffed with cream cheese, tarragon, chorizo, roasted potato cake, purple cauliflower mayonnaise, and chorizo chips

asia

ROLL INTO SPRING

Red tuna spring roll, green mango and green papaya julienne, cashews, sweet and sour sauce

BONE-IN SHANGHAI

Slow-cooked pork spare ribs rubbed with our tangy Asian marinade and served with a homemade sweet-chili sauce

GADO GADO

Crunchy vegetables Indonesian salad, confit red peppers
Pickled chinese cabbage, fried tempeh, peanut sauce

COLOR ME TIKKA

Boneless chicken thigh marinated in Indian tikka spices, duo of tamarind and coriander chutneys, pickled red onions and papadum chips

middle east & africa

HMMMMUS

Purée of chickpeas topped with fresh herbs, pine nuts and olive oil, served with artisanal pita bread

FROM ROME TO BEIRUT

Eggplant « cannellonis » stuffed with Labneh, bell pepper muhammara, walnuts, dried fruit mendiants, sprouts with honey vinaigrette

UNDER THE SUMAC

Filet of cod with a light olive crumble, creamy artichoke purée, feta and croutons

LES PETITES COMORES

Fried fish cakes with vanilla rum and Comorian spices, pineapples, homemade sweet-and-spicy confiture, mint & coriander emulsion

americas

EL DORADO

Ceviche of sea bream cured in a juice of passion fruit, yuzu & ginger, sweet potatoes and fresh herbs

BORN IN THE USA

Combread waffles with smoked goat cheese, roasted hazelnuts, pickled butternut squash, spinach, sprouts, apples, cranberries

MEET THE MAYANS

Crispy chicken fillet, corn salad, red beans and avocado, pico de gallo and jalapeño mayonnaise

EAT ME BABY BURGERS

Mini cheddar cheeseburgers with crispy bacon and caramelized onions

desserts

L'OR DU JURA

Crème brûlée with yellow wine from Jura, walnut ice cream, and almond biscuit

HEART NOUVEAU

72% dark molten chocolate cake, raspberry, served with Alps milk yoghurt



weekly specials

Week of April 15th, 2019

la volaille

Guinea Fowl ballotine cooked at low temperature
Sweet potato in two ways
Roasted corn on the cob
CHF 22

la mer

Octopus a la plancha
Springtime green vegetables, pea purée
Barigoule emulsion
CHF 26

la coupe

Beef tartare seasoned with truffle oil, olives and parmesan,
Toasted olive bread
French fries
CHF 29

la prairie

Crispy, slow-cooked baby pork
Potato terrine with fresh herbs
Seasonal vegetables
CHF 36