



# 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

#### BETTER THAN BUTTER

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

#### ŒUF'ORISANT

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

#### 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 julienned green papaya, cashews, sweet and sour sauce

#### GADO GADO

Crunchy vegetables Indonesian salad, confit red peppers pickled Chinese cabbage, fried tempeh, peanut sauce

#### BONE-IN SHANGHAI

Slow-cooked pork spare ribs rubbed with our tangy Asian marinade and served with a homemade sweet-chili 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 "cannelloni" stuffed with Labneh, bell pepper muhammara, walnuts, dried fruit mendiants, sprouts, honey vinaigrette

#### LES PETITES COMORES

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

#### UNDER THE SUMAC

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

### 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, spherified raspberry, Alpine yogurt ice cream



# weekly specials

Week of May 13th, 2019

## **la mer**

Fjord trout fillet cooked at low temperature  
Variation of seasonal vegetables  
Mozzarella and wild garlic emulsion

*CHF 22*

## **la volaille**

Duckling fillet  
Melting spelt with lemon zest  
Young shoots salad and herb jus

*CHF 26*

## **la coupe**

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

*CHF 29*

## **l'océan**

Scallops grilled with semi-salted butter  
Venere rice and Granny Smith marbles  
Coconut and lemongrass emulsion

*CHF 36*