



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

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

the world on small plates

europe

TOMATO QUATRO

Declination of tomatoes: tartar, crushed, sliced and jellified, with a balsamic vinegar spherification and basilic chips

CROQUETTES DU MOLESON

Croquettes of Gruyère cheese and potato with a creamy mustard, honey & yoghurt sauce, and powder of cornichons

PICASSO'S PLANCHA

Squid à la plancha, fennel root puree, "burnt" shallots, parsley coulis, squid ink wafer

THE "MIGAS" TOUCH

Perfect egg with cod confit, aromatic olive oil, chorizo "migas" and herb salad

asia

VIET KITCHEN

Crunchy spring rolls of carrots, cucumber, green papaya, mango, coriander and mint served with a sweet chili sauce

POKE ME

Salmon sashimi served on a bed of sushi rice with avocado, radish, cucumber, green chili and ginger confit

IMMORTAL DUCK

Tataki of duck breast marinated in Asian spices and Porto wine, shimeji mushrooms marinated in coffee, and black garlic aioli

RETURN TO THAILAND

Revisited Thai beef and basil with peanuts, daikon radish, soy, sprouts, and light broth with coriander

middle east & africa

LEVANTINE FATTOUSH

Lebanese salad with cherry tomatoes, lettuce hearts, peppers, cucumbers, red onions, crunchy pita bread, sumac and honey-lemon dressing

DESERT FLOWER

Roasted cauliflower with Berber spices, pomegranate, almonds, saffron yogurt, spinach, and pearls of Calamansi lemon

TIGER FEAST

Black Tiger shrimps grilled à la plancha, semolina tabbouleh, baby fennel salad and harissa sauce

NOMADIC NIGHTS

Lamb skewers with confit of bell peppers marinated in caraway and mint, served with a coriander emulsion

americas

EL DORADO

Sea bream ceviche, juice of passion fruit, yuzu and fresh ginger, served with sweet potatoes and fresh herbs

BORN IN THE USA

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

ONCE UPON A TIME IN MEXICO

Spicy pulled-pork soft-shell tacos, pico de gallo, and pickled jalapenos

EAT ME BABY BURGERS

Mini cheddar cheeseburgers with crispy bacon and caramelized onions

desserts

L'OR DU JURA

Crème brûlée of vin jaune from the Jura, walnut ice cream and baked almond wafer

SPECTACULAAR SPECULAAS

Speculaas biscuits in two textures, mandarin sorbet and a crema catalana foam

Origins of meat and fish: Salmon – Scotland ; Squid – France ; Pork – Switzerland ; Cod – Ireland ; Shrimp – Vietnam ; Lamb – Wales ; Duck – France ; Sea Bream – Mediterranean ; Beef – Switzerland. Price in CHF, 7.7% VAT included



weekly specials

Week of June 10th, 2019

le retour du marché

Seasonal salad with a balsamic vinaigrette
Burrata filled with a homemade jam of raspberry
Toasted cereal bread

CHF 22

la volaille

Kampot black pepper glazed duck breast
Carrot puree with coconut and kaffir
Roasted mangoes and jasmine rice

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
Celery puree and slow cooked « Granny Smith » apple
Pearled poultry jus

CHF 36