



# 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

#### BETTER THAN BUTTER

Half burrata filled with a homemade jam of raspberry and sherry vinegar, pistachios, basil-infused olive oil, wholegrain toast

#### 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

#### THE SASSY DUCK

Cambodian Kampot black pepper glazed duck breast served over a coconut & kaffir carrot purée and roasted mangoes

#### 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

#### BELUGA D'AUBERGINE

Caviar of aubergine with tomatoes, fresh pomegranate, mint-olive oil, pine nuts and arugula; served with an artisanal pita bread

#### 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

#### CEVICHE IS SO HOT RIGHT NOW !

Sea bream ceviche with "leche de tigre," passion fruit, amarillo peppers, avocado, enoki mushrooms, crispy corn, and shiso shoots

#### BORN IN THE USA

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

#### BARBACOA MARQUITOS

Soft-shell corn tacos of braised beef and queso fresco topped with hot chipotle salsa and sour cream

#### CALIFORNIA DREAMIN'

Mini beef burgers, spicy guacamole, chipotle jam, crispy bacon, and cheddar cheese

### desserts

#### STRAWBERRY SEA

Cold wild strawberry soup with a light verbena infusion, fresh basil, strawberry / fennel sorbet and a crispy almond wafer

#### SPECTACULAAR SPECULAAS

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



# weekly specials

Week of September 9th, 2019

## **la pâte**

Artisanal Taglierini with girolle mushrooms  
Aged parmesan and basilic sauce  
Herbs baby salad

*CHF 22*

## **la mer**

Seared tuna filet  
Peas velouté and new potatoes  
Glazed seasonal baby vegetables

*CHF 26*

## **la coupe**

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

*CHF 29*

## **l'océan**

Grilled scallops  
Braised endives and glazed Royal Gala apple  
Celeriac purée

*CHF 36*