

saturday  
sábado  
samedi  
dissabte  
jumam  
samstag  
sabtú

SATURDAYS  
12H30 TO 15H

## europe

### BETTER THAN BUTTER [CHF 18]

Burrata filled with our homemade passion fruit coulis, served with crushed pistachios, basil-infused olive oil and wholegrain toast

### FJORD EXPLORER [CHF 16]

Gravlax of Scottish "Label Rouge" salmon, smoked herring caviar, horseradish cream, raw and pickled radishes, and zesty lemon marmalade

### TARTARE TICINO [CHF 15]

Beef tartare seasoned with white truffle oil, Taggiasca olives, parmesan and arugula, served with toasted olive bread

## asia

### CURRY HOUSE CAVIAR [CHF 12]

Indian daal of black beluga lentils, toasted pita bread and a coriander / paprika butter

### SEOUL SEARCHING [CHF 14]

Grilled tofu served on a bed of sticky rice, topped with our homemade Korean BBQ sauce, kimchi sauce and a sprinkle of black sesame seeds

### BONE IN SHANGHAI [CHF 18]

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

### MAHARAJA [CHF 16]

Chicken tikka masala served with paratha bread

## desserts

### PASSION BEACH CLUB [CHF 12]

Cream of passion fruit served with a light meringue of coconut, Timut pepper and almond streusel

### RAMÈNE TA FRAISE ! [CHF 14]

The Chef's "strawberry" served with whipped white chocolate cream, kadaif pastry caramelized with honey, pistachios, black sesame seeds and almond crumble

### LA PIÑATA [CHF 14]

Surprise chocolate piñata, cream of coffee and Ecuadorian banana coulis

## americas

### ELECTRIC SASHIMIVICHE [CHF 16]

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

### L'AUBERGE MEXICAINE [CHF 14]

Vegetarian quesadilla filled with aubergines slow-cooked with smoky chipotle peppers, queso fresco, avocado, coriander and two homemade salsas: red bell pepper & mole poblano

### BABY TEX-MEX BURGERS [CHF 12]

Mini beef burgers with melted cheddar cheese, jalapeño peppers, lightly smoked caramelized onions, and a crispy tortilla chip

### STEAK CHI-ME-CHURRI [CHF 25]

100g grilled entrecôte steak, chimichurri condiment and creamy potato purée

## middle east & africa

### THE FALAFEL DUEL [CHF 14]

Our version of falafels made with a mix of chickpeas, lentils, fresh herbs, and spices; served with a trio of sauces including coconut chutney, mint / coriander condiment and roasted red pepper paste

### AL-ANDALUS [CHF 16]

Crispy pastilla of duck confit, ras el-hanout spices and raisins, served with a flavorful cauliflower "tabbouleh"

### PASSION FOR PRAWNS [CHF 20]

Grilled tiger prawns seasoned with Ethiopian passion berries, served with mafé peanut sauce, okras and oats cooked al dente



## wines suggestions

### WHITE [CHF 8 / 1 dl]

Clos des ABBAYES, Dézaley Grand Cru, Vaud, Switzerland (Chasselas)

### ROSÉ [CHF 9 / 1 dl]

RIMAURESQ, Cru Classé, Côtes de Provence, France (Cinsault, Grenache, Mourvedre, Syrah, Tibouren),

### RED [CHF 10 / 1 dl]

Les Frères DUTRUY, Les Romaines, La Côte, Switzerland (Gamaret, Garanoir, Pinot Noir)