

## STARTERS

CHF

<b>Fresh Scottish Salmon Marinated with Dill</b> <i>Lemon Cream with Horseradish &amp; Toasted Country Bread</i>	28.-
<b>Thinly Sliced Serrano Ham</b> <i>Toasted Country Bread, Butter and Condiments</i>	25.-
<b>Lebanese Mezze</b>  <i>Moutabal, Taboulé, Humus, Labne</i>	29.-
<b>Open Lobster Ravioli</b> <i>Fresh Seasonal Vegetables and Seafood Bisque</i>	36.-

## SALADS

CHF

<b>Eggplant Caviar Platter</b> <i>Spiced, with Sesame Cream, with Olives and Candied Tomatoes</i>	26.-
<b>Assorted Grilled Vegetables with Thyme and Lemon</b>  <i>Zucchini, Aubergines, Peppers, Candied Onions, Marinated Onions and Olive Tapenade</i>	26.-
<b>Caesar Salad with Grilled Chicken &amp; Parmigiano Reggiano</b> <i>Romaine Lettuce, Fresh Anchovy, Crispy Bacon and Croutons</i>	24.-
<b>Seasonal Green Salad</b>  <i>Mixed Baby Lettuce Leaves with Extra Virgin Olive Oil</i>	15.-

## SOUPS

CHF

<b>Traditional Leek and Potato Soup</b> <i>Served with Foie Gras Dumpling</i>	21.-
<b>Italian Minestrone Soup</b>  <i>Vegetable Soup with Parmigiano Reggiano</i>	19.-
<b>Fisherman's Saffron Soup</b> <i>Rockfish, Rouille and Croutons</i>	21.-

 Vegetarian dishes

### CARTE BLANCHE 59.- CHF

**Starter + Main course + Dessert of your choice**

\* Dinner offer only, Mandarin Grill, Thermidor Lobster and Perches from the Lake Excluded

## MEAT

CHF

<b>Chicken Tajine with Candied Lemons</b> <i>Raisin Couscous with Spiced Vegetables and Saffron</i>	45.-
<b>Milanese Roast Breaded Veal Chop</b> <i>Carnaroli Risotto with Parmigiano Reggiano, Capers and Lemons</i>	56.-
<b>100% Pure Black Angus Beef Tartar</b> <i>Classic: With Egg Yolk, Onions, Gherkins and Capers Caesar: The Classic Lightly Pan-Sautéed 200g, Thinly Chopped, with Green Salad and French Fries</i>	52.-

## FISH

CHF

<b>* Perches Freshly Caught from Lake Geneva, Meunière or with Almonds</b> <i>Provided by our Fisherman, Fabrice Christinat de Coppet Fresh Baby Spinach, Lightly Salted Mashed Potatoes</i>	59.-
<b>Cod Fish "à la Plancha"</b> <i>Brandade, Caramelized Onions and Candied Lemon Sauce</i>	42.-
<b>Grilled Assorted Fresh Fish</b> <i>Garden Vegetables, Basmati Rice and Virgin Tomato Sauce</i>	48.-
<b>Fresh Scottish Salmon Steak with Sorrel</b> <i>Stewed Potatoes and Seasonal Vegetables</i>	42.-
<b>Roasted Sea Bass Fillet, Olive Oil</b> <i>Chanterelles Mushrooms, Snow Peas and Roseval Potatoes</i>	49.-
<b>* Thermidor Lobster</b> <i>Cooked in its Shell and Cheese Crusted Served with Seafood Bisque and Basil</i>	68.-

## PASTA, RISOTTO & HOT MEZZE






CHF

<b>Cuttlefish Ink Risotto</b>  <i>Fried Calamari and Mushrooms</i>	30.-
<b>Risotto Carnaroli Milanese</b> <i>Crispy Parmesan &amp; Saffron Pistil</i>	32.-
<b>Macaroni and Crab Meat Gratin</b> <i>Roasted Prawns</i>	34.-
<b>Hot Mezze</b> <i>Kebbé, Falafel, Fatayers, Cheese Samboussik, Cheese Cigar, Meat Samboussik</i>	32.-

## MEAT

CHF

Black Angus cows are farmed traditionally by a Swiss family in Alberta, Canada. The totally natural method of rearing they use ensures a complete absence of hormones

<b>Rib Eye Steak 300g</b> 	63.-
<b>Entrecôte 250g</b> 	65.-
<b>Finest Beef Fillet 200g</b> 	68.-
<b>T-Bone Steak 350g</b> 	65.-
<b>Tomahawk 900g for 2 people</b> 	122.-
<b>Lamb Chops (New Zealand)</b>	46.-
<b>Baby Chicken</b>	43.-

## FISH

CHF

<b>Line-Caught Sea Bass Steak</b>	54.-
<b>King Prawns</b>	52.-
<b>Fresh Sole either Grilled or « A La Meunière »</b>	Market price

## SIDE ORDERS

8.- CHF

Baked Potato with Herbs and Sour Cream
Fresh Spinach
Crispy French Fries
Garden Vegetables with Sea Salt and Extra Virgin Olive Oil
Steamed Basmati Rice
Mashed Potatoes with Half-Salted Butter

*All dishes from the Mandarin grill are served with a side salad*

### Sauces

**We propose the following sauces to accompany your choice of meat:**  
Sauce Béarnaise, Pepper sauce or Veal jus

**We propose the following sauces to accompany your choice of fish:**  
Beurre blanc with thyme and lemon, Saffron Aioli or Tomato vinaigrette

## WINE LIST

CHF

### White Wine by the Glass 1Dl :

<i>Geneva</i>		
<b>Sauvignon Blanc</b> , P. et J. Hutin 2010		10.-
<i>Bourgundy</i>		
<b>Chablis « La Sereine »</b> , La Chablisienne 2008		14.-
<i>Champagne</i>		
<b>Deutz Brut Classic</b>		22.-
<b>Krug Grande Cuvée</b>		65.-
<i>Loire Valley</i>		
<b>VDP de Loire Sauvignon</b> , Dom. Villemade 2010		8.- 
<i>Lombardy</i>		
<b>Curtefranca</b> , Domaine Ziliani 2008		9.-

## WHITES

<b>SWITZERLAND</b>	37.5 cl	75 cl
<i>Geneva</i>		
<b>Sauvignon Blanc</b> , P. et J. Hutin 2010		65.-
<b>Chenin</b> , Domaine des Balisiers 2008		70.- 
<b>Viognier, Pont des Soupirs</b> , B. Burgdorfer 2010		90.- 
<i>Lavaux</i>		
<b>Dézaley « La Médinette »</b> , L. Bovard 2010	45.-	85.-
<b>FRANCE</b>		
<i>Bourgundy</i>		
<b>Mâcon-Villages</b> , Cuvée Paul Bocuse 2010		49.-
<b>Chablis « La Sereine »</b> , La Chablisienne 2008		84.-
<b>Chassagne Montrachet</b> , Agnès Paquet 2009		120.-
<i>Loire Valley</i>		
<b>VDP de Loire Sauvignon</b> , Dom. Villemade 2010		59.- 
<b>Montlouis « Minérale + »</b> , Domaine Frantz Saumon 2010		88.- 
<b>Sancerre</b> , Domaine Vacheron 2010		102.- 
<i>South of France</i>		
<b>Côte du Rhône Séguret</b> , Domaine Clos du Joncuas 2010		85.- 
<b>VDP du Rhône « Les Contours de Poncins »</b> , Dom Villard 2010		99.-
<b>Crozes-Hermitage</b> , Domaine Dard & Ribo 2010		110.- 
<b>ITALY</b>		
<i>Lombardy</i>		
<b>Chardonnay</b> , Domaine Monsupello 2010		80.-
<b>Curtefranca</b> , Domaine Ziliani 2010		55.-

### Rosé Wine by the Glass 1Dl :

<i>Provence</i>		
<b>Fleurs</b> , Domaine de la Jeannette 2010		9.-
<i>Champagne</i>		
<b>Deutz Brut Rosé</b>		28.-

## ROSÉS

<i>Geneva</i>		
<b>Empreinte</b> , Nouvelle 2010		75.-
<i>Provence</i>		
<b>Fleurs</b> , Domaine de la Jeannette 2010		60.-
<b>Lou Vin d'Aqui</b> , Domaine Toasc 2009		69.-
<b>Domaine Ott</b> , « Cœur De Grain » 2010	65.-	120.-
<i>Coteau d'Aix</i>		
<b>Château La Coste</b> , « Belugue » 2009		85.- 

## WINE LIST

CHF

### Red Wine by the Glass 1Dl :

<i>Geneva</i>		
<b>Pinot noir</b> , Domaine des Balisiers 2009		10.-
<i>Bourgundy</i>		
<b>Saint Amour</b> , Cuvée Paul Bocuse 2010		9.-
<i>South of France</i>		
<b>Côtes du Rhône</b> , Domaine de Garance 2009		10.-
<i>Bordeaux</i>		
<b>La Goulée By Cos d'Estournel</b> , Médoc 2005		15.-
<i>Lombardy</i>		
<b>Curtefranca</b> , Domaine Ziliani 2008		9.-

## REDS

<b>SWITZERLAND</b>	37.5 cl	75 cl
<i>Geneva</i>		
<b>Garanoir</b> , Durgerdil 2010		75.-
<b>Pinot noir</b> , Domaine des Balisiers 2009		60.- 
<b>Le Pont des Soupirs</b> , R. Burgdorfer 2010		90.- 
<i>Vaud</i>		
<b>Dézaley</b> , L. Bovard 2007	60.-	110.-
<i>Valais</i>		
<b>Dôle, Vins des Chevaliers</b> 2010	35.-	60.-
<b>FRANCE</b>		
<i>Bourgundy</i>		
<b>Saint Amour</b> , Cuvée Paul Bocuse 2010		59.-
<b>Hautes Côte de Nuits « Sous le Mont »</b> , Domaine E. Giboulot 2009		90.- 
<b>Marsannay</b> , Domaine Sylvain Pataille 2009		94.- 
<i>Loire Valley</i>		
<b>Saumur Champigny</b> , Domaine Guiberteau 2010		90.-
<b>Chinon « Beaulieu »</b> , Domaine Corbineau 2008		85.- 
<i>South of France</i>		
<b>Côtes du Rhône «Rouge Garance »</b> , Domaine de Garance 2009		68.- 
<b>St Joseph « Offerus »</b> , Domaine JL Chave Sélection 2009		82.- 
<b>Coteau du Languedoc « Equilibre »</b> , Domaine Villa Symposia 2008		90.- 
<b>Cahors « Combal »</b> , Domaine Cosse Maisonneuve 2007		78.- 
<i>Bordeaux</i>		
<b>St Emilion Grand Cru</b> , Château Gaillard 2007	65.-	115.- 
<b>La Goulée By Cos d'Estournel</b> , Médoc 2005		110.-
<b>Cotes de Castillon</b> , Clos Puy Arnaud 2008		145.- 

## SPAIN

<i>Priorat</i>		
<b>Priorat « Humilitat »</b> , Huellas 2009		85.- 

## ITALY

<i>Lombardy</i>		
<b>Curtefranca</b> , Domaine Ziliani 2008		55.-
<b>Gutturnio</b> , Domaine de La Tosa 2010		75.-
<b>Chianti Classico</b> , Domaine isole e Olena 2009		105.-

The hotel's complete wine list is available from the Maitre d'hôtel

 Agriculture Biologique

 Biodynamique