



### CRUDOS & STARTERS

GAZPACHO ANDALUZ	14.80
GREEN SALAD SEEROSE WITH CHIVES	14.80
AVOCADO & SHRIMP MSC, TIVOLI SAUCE	22.00
SWISS BEEF TATAR, TOAST, BUTTER	23.00 / 37.00
MONK FISH SKEVER WITH PEACH. LEMON THYM, BRIOCHE UND YOGURT	27.80 / 54.00
BEEF CARPACCIO FROM IRELAND, PARMIGIANO, ROCKET SALAD	26.80 / 52.00

### FISH DISHES

GRILLED FILLET OF DORADE FROM THE MEDITERRANEAN SEA, ITALIAN-STYLE VEGETABLES, MOROCCAN TABOULÉ, VIRGIN OIL, LOCAL LEMON	49.00
FILLET OF SEA BASS FROM GREECE COOKED IN BANANA LEAF WITH LIME, SALAD OF ASIA STYLE VEGETABLES, JASMIN RICE	55.00

### MEAT DISHES

RED THAI CHICKEN CURRY (SUISSE) WITH VEGETABLES & JASMIN RICE	44.80
TAGLIATA SIRLOIN STEAK (SWISS), COLOURFUL VEGETABLES À L' ITALIENNE, MOROCCAN TABOULÉ, EXTRA VIRGIN OLIVE OIL, ORGANIC LEMON	53.00
TOURNEDOS DE BOEUF SEEROSE (IRELAND) TOPPED WITH CAFÉ DE PARIS BUTTER, POMMES ALLUMETTES + COLOURFUL VEGETABLE PLATTER 8.50	59.80 / 74.00

### PASTA & VEGAN DISH

SPAGHETTI AL SUGO DI POMODORO & BASILICO + JUMBO SHRIMP + 18.00	24.80
VEGAN RED VEGETABLE CURRY WITH PINEAPPLE, JASMIN RICE	35.00

### DESSERTS

FELCHLIN CHOCOLATE MOUSSE	9.80
PANNA COTTA AND FRUIT COULIS	9.80
LEMON- LIMONCELLO- MOUSSE WITH CANTUCCINI	9.80
RASPBERRY- ALMOND CAKE	8.00
ICE CREAMS / SORBETS	
VANILLA BOURBON, COFFEE, CHOCOLATE, SOURCREAM	5.50
LEMON, MANGO, PINEAPPLE, ORANGE, APRICOT	5.50