



CRUDOS & STARTERS

REFRESHED ALMOND SOUP	15.80
GREEN SALAD SEEROSE WITH CHIVES	14.80
AVOCADO & SHRIMP MSC, TIVOLI SAUCE	22.00
ARTICHOKE TROPÉZIENNE, VINAIGRETTE SAUCE	23.80
SWISS BEEF TATAR, TOAST, BUTTER	23.00 / 37.00
CEVICHE OF KINGFISH FROM DANMARK, PONZU SOY SAUCE WITH LEMON, SAKURA CROSS, RADISH, LIMETTE, CRISPY DOUGH THREADS	26.80

FISH DISHES

GRILLED FILLET OF DORADE, ITALIAN-STYLE VEGETABLES, MOROCCAN TABOULÉ, VIRGIN OIL, LOCAL LEMON	49.00
DOVER SOLE MEUNIÉRE STYLE, BEURRE BLANC, ITALIAN- VEGETABLES FROM THE MARKET, MAROCCAN TABOULÉ	74.80

MEATS DISHES

SWISS CHICKEN TERIYAKI, BASMATI, LIGHT CUCUMBER SALAD WITH CORIANDER	44.80
TAGLIATA SIRLOIN STEAK SWISS, COLORFUL SUMMER VEGETABLES, APPEL- MUSTARD- SAUCE, ROSEMARY POTATOES	53.00
TOURNEDOS DE BOEUF SEEROSE (IRELAND) TOPPED WITH CAFÉ DE PARIS BUTTER, POMMES ALLUMETTES + COLOURFUL VEGETABLE PLATTER 8.50	59.80 / 74.00

THINK OF NO MEAT

BOWL WITH FRIED RICE NOODLES, MAGNOLD, GINGER AND COCONUT-LIME TOFU	35.00
SPAGHETTI AL SUGO DI POMODORO & BASILICO + JUMBO SHRIMP + 18.00	24.80

DESSERTS

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