



LUNCH

CRUDOS & STARTERS

REFRESHED ALMOND SOUP	15.80
GREEN SALAD SEEROSE WITH CHIVES	15.80
AVOCADO & SHRIMP MSC, TIVOLI SAUCE	22.00
ARTICHOKE TROPÉZIENNE, VINAIGRETTE	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
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MEATS DISHES

SWISS CHICKEN TERIYAKI, BASMATI, LIGHT CUCUMBER SALAD	44.80
FILLET STEAK SEEROSE (IRELAND) CAFÉ DE PARIS, POMMES ALLUMETTES + COLOURFUL VEGETABLE PLATTER 8.50	59.80 / 74.00

THINK OF NO MEAT

SPAGHETTI AL SUGO DI POMODORO & BASILICO	24.80
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DESSERTS

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