

Dear clients, on request our waiters will advise you on all ingredients with potential allergenic and intolerance effect.
VAT, 7% included, prices in swiss francs

Origins

Beef : Switzerland, Uruguay | Poultry : France, Germany | Veal : Switzerland | Chicken : GRTA, Geneva |

Guinea fowl : France |

Perch : Switzerland | Sea Bass : Greece, Spain | Cod : Iceland | Pike : CH Geneva Lake | Salmon : Norway |

 lactose free  vegan  vegetarian  gluten free

LE LYRIQUE

DEPUIS 1881

IT'S SPRING



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ESSENTIAL

- THE «L» BURGER | COUNTRY POTATOES** 33.-
Eggs, lettuce, tomato, pickles, bacon, BBQ sauce and artisan bread
- SOUNDS LIKE THE SOUTH** 22.-
Warm focaccia, grilled eggplant, sun-dried tomatoes, celery leaves and tarragon mayonnaise
- BEEF TARTARE** 26.- / 41.-
Homemade fries, pickled vegetables, cebettes, Meaux mustard, egg yolk, garden herbs
- SALMON TARTARE | FROM NORWAY** 25.- / 39.-
Heart of lettuce, fennel with yogurt, sour cream, chives, blinis
- CLUB SANDWICH | HOMEMADE FRENCH FRIES** 30.-
Swiss poultry breast, crispy bacon, organic egg, mayonnaise and fine sucrine
- PALMIGIANELLA | TOMATO SAUCE** 26.-
Warm declination of baked eggplant in caponata, fresh tomatoes, pine nuts and basil

STARTERS

- CARPACCIO DI MARE** 38.-
Iberian red tuna, thin fennel strips, Sicilian orange and green olives
- SOFT-BOILED EGG WITH ASPARAGUS | PARMA CRUDO** 32.-
Crispy egg with soft center, grilled asparagus in a light vinaigrette, 17-month Parma ham, rampon
- SPRING SPELT MIMOSA** 26.-
Spelt, pearl barley, Greek feta, datterini tomatoes, cucumber and basilic
- CAESAR SALAD | CHICKEN** 19.- / 27.-
Organic egg, lettuce, anchovies, swiss chicken, croutons, crispy bacon and parmesan 24 months
- CAESAR SALAD | SALMON** 19.- / 27.-
Organic egg, lettuce, dill, anchovies, salmon strips, croutons and parmesan 24 months
- GARDEN SALAD** 14.- / 20.-
Tender saladine leaves, thin crispy vegetables strips and market fruits
- COURGETTE SOUP | BREADED MUSSELS** 28.-
Served warm with a ricotta fondant
- WHITE GOAT CHEESE** 16.- / 27.-
Pineapple chutney, pumpkin seeds and arugula

PRIMI PIATTI

- TIGULIO PESTO GARGANELLI** 26.- / 32.-
Basil, EVO oil, pine nuts and grana padano
- ACQUERELLO RISOTTO | GREEN ASPARAGUS** 28.- / 34.-
Green asparagus declination, slivered almonds and buffalo ricotta
- ROMAN-STYLE AUBERGINE GNOCCHI** 26.- / 32.-
Melted eggplant, bacon and pecorino romano

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FISH

- PERCH FILLETS | LAKE FRESH** 52.-
Gilded in sparkling butter, lemon parsley, a drop of Dézaley, homemade fries, tartar sauce
- ROASTED SEA BASS FILLET | À LA CRÉTOISE** 44.-
Fire-broiled vegetables, candied lemon, oregano, potatoes grenailles
- NORTHERN SOLE | À LA MEUNIÈRE** 72.-
Served with potatoes grenailles and spinach quenelles
- ITALIAN MUSSELS | BRUSCHETTA** 32.-
Black mussels from Puglia, tomatoes, white wine, freshly ground pepper, garlic and parsley
- FISH BAR AU FOUR** 120.-
Fennel with star anise, roasted apples and herb oil - for 2 people (preparation 35')
- Supplement potatoes, steamed rice or vegetables of the moment** 6.-

MEAT

- ANGUS ENTRECÔTE** 54.-
Grilled entrecôte, café de Paris butter, seasonal vegetables, homemade fries
- MILANESE ESCALOPE** 46.-
Arugula and tomato confit salad with homemade fries
- VARNISHED SPARERIBS | BBQ SAUCE** 44.-
Melting peppers, country potatoes
- YELLOW CHICKEN SUPREME | ASPARAGUS AND MORELS** 44.-
Mashed potatoes with capers
- GRILLED TAMAWAK BLACK ANGUS BEEF** 138.-
Roasted potatoes, seasonal vegetables - 800gr for 2 people (preparation 30')
- Supplement potatoes, steamed rice or vegetables of the moment** 6.-

SWEETNESS

- STRAWBERRY CRESCENDO | CHAMPAGNE** 16.-
Mara de bois salad, light champagne jelly, yogurt cream and meringue
- TIRAMISÙ PURO ARABICA | AMARETTO DISARONNO** 14.-
Joconde cookie, mascarpone cream, espresso, cocoa
- PINEAPPLE CARPACCIO | GINGER AND LIME** 16.-
Fresh exotic salad, lime, mint and coconut sorbet
- CAFÉ GOURMAND** 14.-
4 seasonal gourmet treats
- FRUITS TAGLIATA** 14.-
Fresh fruits selection of the moment
- ARTISANAL ICE CREAM SELECTION** THE SCOOP 4.50
- CHEESE TROLLEY OF THE MOMENT** 18.- / 29.-
Served in the hall, bread with beggar's fruit

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