

**LE LYRIQUE**

DEPUIS 1881

IT'S SUMMER!



## ESSENTIAL

**THE «L» BURGER | COUNTRY POTATOES** 33.-  
Eggs, lettuce, tomato, pickles, bacon, BBQ sauce and artisan bread

**SOUNDS LIKE THE SOUTH** 22.-  
Warm fougasse, grilled eggplant, sun-dried tomatoes, celery leaves and tarragon mayonnaise

**BEEF TARTARE | FRIES** 26.- / 41.-  
Pickled vegetables, cebettes, Meaux mustard, egg yolk and garden herbs

**RED TUNA TARTARE | FRIES** 26.- / 38.-  
Fennel chiffonade, Sicilian oranges and green olives

**CLUB SANDWICH | FRIES** 30.-  
Swiss poultry breast, crispy bacon, organic egg, mayonnaise and fine sucrine

**PROSCIUTTO AND MELON** 28.-  
Served with focaccia with rosemary

**TRADITIONAL VITELLO TONNATO** 28.- / 40.-  
Siphon of mayonnaise with capers and anchovy fillets

**COLD ROAST BEEF | SHERRY JELLY** 44.-  
Vegetable with vinegar and tartar sauce

## STARTERS

**WOOD-FIRED BEETROOT CARPACCIO** 24.-  
Compressed leeks with herbs, celery and tofu

**COLD DATTERINI TOMATO SOUP | WITH PRAWNS** 26.-  
Green celery crudo and pan-fried prawns

**BEEF CARPACCIO | WITH SUMMER TRUFFLES** 28.- / 44.-  
Wild rocket and 30-months parmesan

**MULTICOLOURED TOMATO SALAD** 26.-  
Peaches, buffalo burrata and roasted pistachios

**CAESAR SALAD | CHICKEN** 19.- / 27.-  
Organic egg, lettuce, anchovies, swiss chicken, croutons, crispy bacon and 24-months parmesan

**CAESAR SALAD | SMOKED SALMON** 19.- / 27.-  
Organic egg, lettuce, dill, anchovies, salmon strips, croutons and 24-months parmesan

**GARDEN SALAD** 14.- / 20.-  
Tender saladine leaves, thin strips of crunchy vegetables and fruits from the market

**MOELLEUX OF SHEEP'S RICOTTA | OLIVE OIL** 27.-  
Valais apricots and warm fougasse

## PRIMI PIATTI

**GARGANELLI | PESTO** 26.- / 32.-  
Garganelli (pasta), served with Tigulio's traditional pesto

**RISOTTO ACQUERELLO | RED SHRIMP CRUDO** 28.- / 34.-  
San Remo red schrimps, stracciatella of buffalo and pistachios

**STUFFED RAVIOLI** 38.-  
Ravioli stuffed with crabmeat, lobster, its bisque and mussels

**LINGUINE AL VONGOLE** 26.- / 32.-  
Riviera lemon zest and basil

 lactose free  vegan  vegetarian  gluten free

FISH

- PERCH FILLETS | FRESH FROM THE LAKE

Gilded in sparkling butter, lemon parsley, a drop of Dézaley, fries and tartar sauce

52.-


- ROAST SEA BASS FILLET | CRETAN STYLE

Grilled vegetables, candied lemon, oregano and grenailles potatoes

44.-


- MOSCARDINI | SIMMERED TOMATOES AND RED PEPPERS

Tombée of spinach and snacked polenta

42.-
- ITALIAN MUSSELS | BRUSCHETTA WITH EVO OIL

Black mussels, tomatoes, white wine, freshly ground pepper, garlic and fresh parsley

32.-
- BAKED SEA BASS | FOR TWO PERSONS

Fennel with star anise, roasted apples and herb oil (preparation time 35')

120.-


- Extra garnish potato, steamed rice and vegetables of the moment

6.-

MEAT

- GRILLED ANGUS STEAK | FRIES

Beurre café de Paris and seasonal vegetables

54.-


- MILANESE ESCALOPE | FRIES

Breaded grissini, crushed tomatoes and wild rocket

46.-


- GRILLED LAMB CHOPS | ON RÖSTI

Green bean and shallot salad with herbs

46.-
- ROAST HALF-COCKEREL | FRIES

Mustard juice and grilled vegetables

42.-


- GRILLED BEEF TOMAHAWK | FOR TWO PERSONS

Roast potatoes and seasonal vegetables (1kg of meat / preparation time 30')

138.-


- Extra garnish potato, steamed rice or vegetables of the moment

6.-

SWEETNESS

- PANNA COTA | WITH ALMOND MILK

Valais apricot confit

14.-
- TONKA CHOCOLATE DANTELLE

Vanilla praline

12.-
- TIRAMISÙ | PURO ARABICA E AMARETTO DISARONNO

Joconde biscuit, mascarpone cream, espresso, cocoa

14.-
- CAFÉ GOURMAND

4 seasonal delicacies

14.-
- FRUIT TAGLIATA

Fresh fruit selection of the moment

14.-


- ARTISANAL ICE CREAM SELECTION

THE SCOOP

4.50.-
- CHEESE TROLLEY OF THE MOMENT

Served in the hall, bread with beggar's fruit

18.- / 29.-

Dear clients, on request, our waiters will be happy to tell you which ingredients in our dishes are likely to cause allergies or intolerances.

VAT, 7,7% included, prices in swiss francs

Origins

Beef : Italy, Ireland | Veal : Switzerland, France | Chicken : Switzerland, France | Salmon : Norway |  
Perch : Lake Geneva | Sea Bass : Greece, Italy | Moscardini : Italy | Mussels : Italy | Tuna : Mediterranean and Indian Ocean |

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