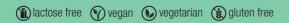


IT'S SUMMER!



ESSENTIAL

THE «L» BURGER COUNTRY POTATOES Eggs, lettuce, tomato, pickles, bacon, BBQ sauce and artisan bread	33
SOUNDS LIKE THE SOUTH Warm fougasse, grilled eggplant, sun-dried tomatoes, celery leaves and tarragon mayonnaise	& 22
BEEF TARTARE FRIES Pickled vegetables, cebettes, Meaux mustard, egg yolk and garden herbs	(1) (2) 26 / 41
RED TUNA TARTARE FRIES Fennel chiffonade, Sicilian oranges and green olives	1 26 / 38
CLUB SANDWICH FRIES Swiss poultry breast, crispy bacon, organic egg, mayonnaise and fine sucrine	30
PROSCIUTTO AND MELON Served with focaccia with rosemary	28
TRADITIONAL VITELLO TONNATO Siphon of mayonnaise with capers and anchovy fillets	€ 28 / 40
COLD ROAST BEEF SHERRY JELLY Vegetable with vinegar and tartar sauce	(() 44
STARTERS	
WOOD-FIRED BEETROOT CARPACCIO Compressed leeks with herbs, celery and tofu	Ŷ (24. -
COLD DATTERINI TOMATO SOUP WITH PRAWNS Green celery crudo and pan-fried prawns	⑥ ⑧ 26
BEEF CARPACCIO WITH SUMMER TRUFFLES Wild rocket and 30-months parmesan	(ii) (iii) 28 / 44
MULTICOLOURED TOMATO SALAD Peaches, buffalo burrata and roasted pistachios	⑨ 36
CAESAR SALAD CHICKEN Organic egg, lettuce, anchovies, swiss chicken, croutons, crispy bacon and 24-months parmesan	19 / 27
CAESAR SALAD SMOKED SALMON Organic egg, lettuce, dill, anchovies, salmon strips, croutons and 24-months parmesan	19 / 27
GARDEN SALAD Tender saladine leaves, thin strips of crunchy vegetables and fruits from the market	Ŷ (1) (1) 14 / 20
MOELLEUX OF SHEEP'S RICOTTA OLIVE OIL Valais apricots and warm fougasse	(b) 27
PRIMI PIATTI	
GARGANELLI PESTO Garganelli (pasta), served with Tigulio's traditional pesto	(b) (f) 26 / 32
RISOTTO ACQUERELLO RED SHRIMP CRUDO San Remo red schrimps, stracciatella of buffalo and pistachios	34 / 34
STUFFED RAVIOLI	38



Ravioli stuffed with crabmeat, lobster, its bisque and mussels

LINGUINE AL VONGOLE Riviera lemon zest and basil



(ii) 26.- / 32.-

FISH

PERCH FILLETS | FRESH FROM THE LAKE **\$** 52.-Gilded in sparkling butter, lemon parsley, a drop of Dézaley, fries and tartar sauce ROAST SEA BASS FILLET | CRETAN STYLE **(1)** 44.-Grilled vegetables, candied lemon, oregano and grenailles patatoes MOSCARDINI | SIMMERED TOMATOES AND RED PEPPERS 42.-Tombée of spinach and snacked polenta ITALIAN MUSSELS | BRUSCHETTA WITH EVO OIL 32.-Black mussels, tomatoes, white wine, freshly ground pepper, garlic and fresh parsley **120.-**BAKED SEA BASS | FOR TWO PERSONS Fennel with star anise, roasted apples and herb oil (preparation time 35') Extra garnish potato, steamed rice and vegetables of the moment 6.-**34.**-GRILLED ANGUS STEAK | FRIES Beurre café de Paris and seasonal vegetables MILANESE ESCALOPE | FRIES **(1)** 46.-Breaded grissini, crushed tomatoes and wild rocket GRILLED LAMB CHOPS | ON RÖSTI 46.-Green bean and shallot salad with herbs ROAST HALF-COCKEREL | FRIES **(1) (2)** 42.-Mustard juice and grilled vegetables GRILLED BEEF TOMAHAWK | FOR TWO PERSONS **38.-**Roast potatoes and seasonal vegetables (1kg of meal / preparation time 30') Extra garnish potato, steamed rice or vegetables of the moment 6.-SWEETNESS PANNA COTA | WITH ALMOND MILK 14.-Valais apricot confit TONKA CHOCOLATE DANTELLE 12.-Vanilla praline TIRAMISÙ | PURO ARABICA E AMARETTO DISARONNO 14.-Joconde biscuit, mascarpone cream, espresso, cocoa CAFÉ GOURMAND 14.-4 seasonal delicacies **14.**-FRUIT TAGLIATA Fresh fruit selection of the moment

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

Served in the hall, bread with beggar's fruit

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 |

THE SCOOP 4.50.-

18.- / 29.-

illactose free vegan vegetarian gluten free

ARTISANAL ICE CREAM SELECTION

CHEESE TROLLEY OF THE MOMENT



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 |





