

Starters

Cuttlefish ("calamars") fried	23.00
<i>Slices of cuttlefish, breaded with 2 homemade sauces, tartare and garlic mayo</i>	
Octopus salad	24.00
<i>Steamed octopus pieces, onions, olives, capers, and extra virgin olive oil</i>	
Mushroom Bruschetta	19.00
<i>Toasted breads, fresh mushroom mix, sautéed in extra virgin olive oil and thyme</i>	
Tomato Bruschetta	18.00
<i>Toasted breads, tomato, basil, onions and extra virgin olive oil</i>	
Mixed Salad	8.00

Meat

*Served with 1 homemade/fresh side dish of your choice: fries / sweet potato fries / rice / vegetables; and 1 homemade sauce: chimichurri (**new**); café de paris / 3 peppers/ mushrooms*

Beef Entrecôte <u>Swiss ANGUS</u> 250g	55.00
Beef Entrecôte <u>Swiss Halal</u> 250g	55.00
Beef Filet <u>Swiss ANGUS</u> 250g	59.00
Beef Filet <u>Swiss Halal</u> 250g	59.00
Tomahawk Beef <u>Swiss ANGUS</u> +-1kg (2 people) (Halal option)	130.00
Beef Entrecôte Swiss	45.00
Chicken skewers (Halal option)	29.00

Tartars Swiss ANGUS

(Knife Cut / Served with fresh homemade/fresh fries and toast)

The Classic	39.00
The Italian	44.00
<i>With homemade pesto and parmesan cheese DOP</i>	

Hamburgers Swiss ANGUS

(Served with fresh homemade fries)

VEGETARIAN option on all burgers / HALAL option on all burgers

"The classic"	27.00	double	35.00
<i>Bread, Swiss Angus beef steak 150g, salad, tomato, fresh onions, cheddar, ketchup and mayo</i>			
"Flavours of Italy"	29.00	double	37.00
<i>Bread, Swiss Angus beef steak 150g, salad, tomato, homemade pesto, mozzarella di buffala, grilled eggplant and zucchini</i>			
"The Swiss"	28.00	double	36.00
<i>Bread, Swiss Angus beef steak 150g, salad, tomato, raclette, bacon, pickles, fresh onions and pepper mayo</i>			

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"Sweet crispy chicken"	26.00	double	32.00
<i>Bread, breaded chicken breast, salad, tomato, fresh onions, sweet and sour mayo and hot sauce</i>			

Fish

Grilled Octopus	39.00
Grilled octopus, baby potatoes, seasonal vegetables, extra virgin olive oil with garlic	
Perch Fillets	34.00
Perch fillets, tartar sauce and homemade fries	
Perch Fillets from Geneva/Leman Lake (depending on availability)	45.00
Perch fillets, tartar sauce and homemade fries	

Salads

“Léman Bae”	29.00
Slices of Swiss beef steak, green salad, cherry tomatoes, truffle-flavoured oil, homemade sauce	
Chicken Cesar’s Salad (halal option)	26.00
Fresh chicken slices, hard-boiled egg, green salad, shaved Parmesan DOP, croutons	
Warm goat cheese salad	24.00
Toast with goat's cheese, mixed salad, honey, homemade sauce	

Vegetarian

Fresh tagliatelle with mushrooms	28.00
Fresh tagliatelle, with a mix of fresh mushrooms	
Fresh tagliatelle “Napoli”	24.00
Fresh tagliatelle, tomato sauce and basil	
Garden plate	22.00
Grilled seasonal vegetables (peppers, green beans, zucchini, eggplant and baby potatoes with extra virgin olive oil	
Burgers of your choice (see burgers section)	

Children (</=12 years old)

Fresh Chicken Nuggets with Fresh Homemade Fries	15.00
Fresh Tagliatelle with tomato sauce	15.00
Hamburger	18.00
Bread, Angus ground beef steak with fresh homemade fries, ketchup and mayo	

Supplements

Side dish Supplements	6,00
Homemade sauce supplements	5,00

Other

Homemade fries portion	8,00
Homemade sweet potato fries portion	10,00
Sweet potato fries replacement	+3.00

ALLERGIES: Dear guests, on request, our staff will be happy to provide you with information on dishes that may trigger allergies or intolerances.

Desserts

"Fire and Ice" 12.00

Baked apple with salted caramel ice cream

Homemade lava cake chocolate with vanilla ice cream 13.00

Crème brûlée 11.00

Meringues with double Gruyère cream 11.00

Denmark Cup 12.00

Ice cream

Two scoops of ice cream: 13.00

Fruit de la passion & aperol & proseco

Lemon & Vodka/Limoncello

Vanilla & amaretto / whisky / baileys

Apricot & Apricot brandy

Pear & pear brandy

Mangue & rhum

Raspberry & Raspberry Eau Vie

Moca & liqueur de café

Ice Cream scoops of your choice 4.00

Bourbon Vanilla, Coffee, Salted Caramel, Milk Chocolate, Coconut,
Rum Raisin, Strawberry, Raspberry, Mango, Lemon, Williams Pear,
Apricot, Passion Fruit