

WINE

RED WINE

glass bottle magnum
10cl 75cl 150cl

Wine of day	5.50	29.50	
Discover	10.50	52.50	
Michel Lynch , Domaine Jean-Michel Cazes, Bordeaux 2016	6.50	32.50	
Pizarras de Otero , Mencia, Bierzo 2017	6.50	32.50	
Rigoleto , Collemassari, Famille Bertarelli, Toscane 2014	6.50	32.50	
Paña Negra «Gran Reserva» , Bodega Jose Garcia Carrion, vieilli en fût de Chêne 2009	7.50	37.50	
Gamay de Chouilly "Les Gravines" , Genève 2015	7.50	37.50	
Château l'Ermitage , Costières de Nîmes 2014	7.50	37.50	
Bordeaux de Maucaillou , Vinifié par Château Maucaillou, Bordeaux Supérieur 2015	8.50	42.50	
6ème Sens , Gérard Bertrand, Pays d'Oc 2016	8.50	42.50	
Nero d'Avola IGT , Baglio Di Vincenzo, Sicile 2016	8.50	42.50	
Grand Bateau de Beychevelle , Vinifié par Château Beychevelle, Bordeaux 2016	9.50	47.50	
Duas Quintas Tinto , Ramos Pinto, Douro 2015	9.50	47.50	
Pinot Noir , Domaine des Molards, Genève 2016	9.50	47.50	
Escudo Rojo , Cabernet Sauvignon, Baron Philippe de Rothschild, Maipo Valley 2014	10.50	52.50	
Terrazas Malbec , Altos del Plata, Mendoza 2015	10.50	52.50	
La Chapelle de Potensac , 2e vin de Ch.Potensac, Médoc 2013	10.50	52.50	
Gamaret de Russin , Domaine des Molards 2012	11.50	57.50	110.-
Rosso dei Notri , Tua Rita, Toscane 2017	11.50	57.50	
Cercius «Vieilles Vignes» , Grenache Syrah Michel Gassier, Côtes du Rhône 2016 (RP 93)	11.50	57.50	110.-
Marqués de Riscal «Reserva» , Rioja 2013	12.50	62.50	
La Punition , Château Les Valentines, Côtes de Provence 2014, Bio	12.50	62.50	
Perbacco Nebbiolo , Vietti, Langhe 2016	14.-	70.-	
Santenay «Vieilles Vignes» , Justin Girardin 2016	14.50	72.50	
Goulée by Cos d'Estournel , Cabernet Merlot, Médoc 2012	15.-	75.-	

WHITE WINE

Tariquet , Ugni blanc, Côtes de Gascogne 2017	6.50	32.50	
Chasselas , Domaine des Molards, Russin 2017	7.50	37.50	
Chardonnay Classic , Beringer, Napa Valley 2017	8.50	42.50	
Les Premières Grives, Tariquet mœlleux , Gascogne 2017	9.50	47.50	

ROSÉ WINE

Les Jolies Filles , Côtes de Provence 2017	6.50	32.50	
Gris Blanc , Gérard Bertrand, Pays d'Oc 2017	9.50	47.50	95.-

CHAMPAGNE & SPARKLING

Jeeper Premium Grand Assemblage	15.-	98.-	
Moët & Chandon Brut Impérial		120.-	
Moët & Chandon Rosé Impérial		130.-	
Asolo Rissieri , Prosecco Superiore, Enrico Bresolin, Bio	9.50	47.50	

ASK FOR OUR SELECTION OF GRANDS CRUS

BEEF

SWISS LOCAL BEEF

WINE & BEEF SAUCE «CHEF'S SECRET»

The Rib-eye steak 180g, Wine & Beef sauce
green salade, french fries or green beans

41.90

The half (90 g) 25.90 The big (270 g) 57.90

The beef tartare served with french fries

34.-

The beef carpaccio served with french fries

29.-

CERTIFIED BIO

BEEF RAISED IN PASTURE AND FED ON GRASS ACCORDING TO LIVE STOCK

The Rib-eye steak 180g, Wine & Beef sauce
green salade, french fries or green beans

45.90

The half (90 g) 27.90 The big (270 g) 59.90

NO BEEF

Large-sized salad with french fries (egg, cherry tomato, chicken)	26.-
Tuna tataki with «summer salad» (egg, red pepper, green bean)	28.-
Mozza Di Buffala with red, yellow, green tomatoes (in summer)	22.-
Vegetable broth and its supreme poultry (in winter)	22.-
Selection of swiss cheeses	14.-

«HOMADE» DESSERTS & ARTISANALE ICE CREAM

Ask for our Dessert Menu