

# WINE

## Assortment of cheeses and dried meat

Chf 18.-

### RED WINE

glass bottle magnum  
10cl 75cl 150cl

<b>Wine of day</b>	5.50	29.50	
<b>Discover</b>	10.50	52.50	
<b>Gamay de Chouilly "Les Gravines",</b> Genève 2016	6.50	32.50	
<b>La Vieille Ferme,</b> Famille Perrin, Côtes du Ventoux 2016	6.50	32.50	
<b>Rigoletto,</b> Collemassari, Famille Bertarelli, Toscane 2014	6.50	32.50	
<b>Pata Negra «Gran Reserva»,</b> Bodega Jose Garcia Carrion, vieilli en fût de Chêne 2009	7.50	37.50	
<b>6ème Sens,</b> Gérard Bertrand, Pays d'Oc 2016	7.50	37.50	
<b>Château l'Ermitage,</b> Costières de Nîmes 2014	7.50	37.50	
<b>Bordeaux de Maucaillou,</b> Vinifié par Château Maucaillou, Bordeaux Supérieur 2014	8.50	42.50	
<b>Pinot Noir,</b> Domaine des Molards, Genève 2016	8.50	42.50	
<b>Nero d'Avola IGT,</b> Baglio Di Vincenzo, Sicile 2016	8.50	42.50	
<b>Mouton Cadet,</b> Baron Philippe de Rothschild, Bordeaux 2014	9.50	47.50	
<b>Duas Quintas Tinto,</b> Ramos Pinto, Douro 2015	9.50	47.50	
<b>Côtes du Rhône «Nature» Bio,</b> Famille Perrin 2015	9.50	47.50	
<b>Terrazas Malbec,</b> Altos del Plata, Mendoza 2015	10.50	52.50	
<b>Marqués de Riscal «Reserva»,</b> Rioja 2013	10.50	52.50	
<b>Gamaret de Russin,</b> Domaine des Molards 2012	10.50	52.50	
<b>Cercius «Vieilles Vignes»,</b> Grenache Syrah Michel Gassier, Côtes du Rhône 2015 <i>(Parker 93)</i>	11.50	57.50	110.-
<b>Escudo Rojo,</b> Cabernet Sauvignon, Baron Philippe de Rothschild, Maïpo Valley 2012	11.50	57.50	110.-
<b>Bourgogne Pinot Noir « Lafôret »</b> Domaine Joseph Drouhin 2011	12.50	62.50	
<b>Merlot «Marquis de Coudrée»,</b> Domaine des Curiades 2016	12.50	62.50	
<b>Crozes-Hermitage «Les Jalets»,</b> Domaine Paul Jaboulet Aîné 2015	13.50	67.50	
<b>Le Difese,</b> Vinifié par Tenuta San Guido, Sassicaia, Toscane 2011	14.-	70.-	140.-
<b>Goulée by Cos d'Estournel,</b> Cabernet Merlot, Médoc 2012	15.-	95.-	

### WHITE WINE

<b>Tariquet,</b> Ugni blanc, Côtes de Gascogne 2017	5.50	29.50	
<b>Chasselas,</b> Domaine des Molards, Russin 2016	6.50	32.50	
<b>Pinot Blanc,</b> Domaine des Molards, Russin 2016	7.50	37.50	
<b>Chardonnay Beringer,</b> Classic, Napa Valley 2016	8.50	42.50	
<b>Les Premières Grives, Tariquet mœlleux,</b> Gascogne 2017	9.50	47.50	

### ROSÉ WINE

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

### CHAMPAGNE & SPARKLING

<b>Jeeper Premium Grand Assemblage</b>	16.-	110.-	
<b>Moët &amp; Chandon Brut Impérial / Rosé Impérial</b>		120.-/130.-	
<b>Prosecco Spago</b>	9.50	47.50	

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# BEEF



## RIB-EYE STEAK, SWISS BEEF, WB SAUCE

green salad, french fries or green beans

180g 39.90

One half (90g) 24.90

Big (270g) 54.90

Beef Tartar served with french fries	34.-
Beef Carpaccio served with french fries	29.-
Large-sized salad (egg, cherry tomato, chicken) with french fries	26.-
Tuna tataki with «summer salad» (egg, red pepper, green bean)	28.-
Mozza Di Buffala with red, yellow, green tomatoes <i>(in summer)</i>	22.-
Vegetable broth and its supreme poultry <i>(in winter)</i>	22.-

### «HOMEMADE» DESSERTS

Chf

Selection of swiss cheeses	14.-
Swiss touch <i>(meringue XL, Gruyère cream, raspberry coulis)</i>	16.-
Apple tart with cinnamon ice cream	12.-
Lemon tart / Lemon meringue tart	11.- / 13.-
Crème brûlée	11.-
Tiramisù	14.-
Red berries <i>(in summer only)</i>	15.-
Warm chocolate mœlleux, sour cherries, vanilla ice cream <i>(10 min)</i>	15.-
Big chou <i>(cream puff with chocolate sauce)</i>	13.-
Ice cream trio with salted butter caramel	14.-
Carrément café <i>(coffee cream sundae)</i>	12.-
Tout chocolat <i>(chocolate cream sundae)</i>	11.-
Ice cream : vanilla, chocolate, coffee, salted butter caramel, yogurt, barbabapa	
Sorbet: Lemon, raspberry, coconut, chocolate	per scoop 4.50

### DRINKS

Coffee, tea, herbal tea	4.20
Café gourmand <i>(coffee served with three delights)</i>	10.-
San Pellegrino, Evian <i>(50 cl)</i>	5.90
Soft drinks <i>(20-30 cl)</i>	5.90
Fruit juices <i>(20-30 cl)</i>	6.50
Orange or lemon juice, freshly squeezed <i>(10-20 cl)</i>	7.90
Feldschlösschen premium <i>(33 cl)</i>	5.90
Kir: white wine / champagne royal <i>(10 cl)</i>	7.50 / 17.-
Martini <i>(15% alcohol)</i> , pastis <i>(45% alcohol)</i> <i>(4 cl)</i>	7.50
Lillet, porto, limoncello <i>(20% alcohol)</i> <i>(4 cl)</i>	9.-
Apérol Spritz, Lillet tonic	12.-
Swiss Spirits / French Spirits <i>(45% alcohol)</i> <i>(4 cl)</i>	11.- / 15.-
Whisky, rum, vodka, gin...	14.-
Cocktails Bloody Mary, Caïpiriña, Mojito... / without alcohol	17.- / 14.-

