

# WINE

Assortment of cheeses and dried meat

Chf 18.-

## RED WINE

	glass 10cl	bottle 75cl	magnum 150cl
<b>Wine of day</b>	5.50	29.50	
<b>Discover</b>	10.50	52.50	
<b>Gamay, Domaine des Allouettes, Satigny 2015</b>	6.50	32.50	
<b>Domaine d'Oriane, Pays D'Oc, Cabernet Merlot 2010</b>	6.50	32.50	
<b>Rigoleto, Collemassari, Montecucco, Toscane 2013</b>	6.50	32.50	
<b>Pata Negra «Gran Reserva», Bodega Jose Garcia Carrion, vieilli en fût de Chêne 2007</b>	7.50	37.50	
<b>Minervois «Petit Arthur» Château Cabézac 2014</b>	7.50	37.50	
<b>Château l'Ermitage, Costières de Nîmes 2014</b>	7.50	37.50	
<b>Bordeaux de Maucaillou, Vinifié par Château Maucaillou, Bordeaux Supérieur 2014</b>	8.50	42.50	
<b>Pinot Noir, Domaine de Verbant, Bardonnex 2015</b>	8.50	42.50	
<b>Nero d'Avola IGT, Baglio Di Vincenzo, Sicile 2015</b>	8.50	42.50	
<b>Mouton Cadet, Baron Philippe de Rothschild, Bordeaux 2014</b>	9.50	47.50	
<b>Morgon Gaget, Côte du Py, Beaujolais 2014</b>	9.50	47.50	
<b>Côtes du Rhône «Nature», Famille Perrin 2015</b>	9.50	47.50	
<b>Las Pizarras del Jalón, Calatayud, Aragòn 2009 (Parker 91)</b>	10.50	52.50	
<b>Terrazas Malbec, Altos del Plata, Mendoza 2015</b>	10.50	52.50	
<b>Gamaret de Russin, Domaine des Molards 2012</b>	10.50	52.50	
<b>Cercius «Vieilles Vignes», Grenache Syrah Michel Gassier, Côtes du Rhône 2015 (Parker 93)</b>	11.50	57.50	110.-
<b>Escudo Rojo, Cabernet Sauvignon, Baron Philippe de Rothschild, Maïpo Valley 2012</b>	11.50	57.50	110.-
<b>Merlot «Marquis de Coudrée» Domaine des Curiades, Lully 2015</b>	12.50	62.50	
<b>Penfolds Bin 2, Shiraz Mourvèdre, Barossa, Australie 2011</b>	13.50	67.50	
<b>Le Difese, Vinifié par Tenuta San Guido, Sassiscaïa, Toscane 2011</b>	14.-	70.-	130.-
<b>Goulée by Cos d'Estournel, Cabernet Merlot, Médoc 2011</b>	15.-	75.-	

## WHITE WINE

<b>Tariquet, Ugni blanc, Côtes de Gascogne 2015</b>	5.50	29.50	
<b>Chasselas, Domaine des Molards, Russin 2014 (Médaille d'or)</b>	6.50	32.50	
<b>Pinot Blanc, Domaine des Molards, Russin 2016</b>	7.50	37.50	
<b>Chardonnay Beringer, Classic, Napa Valley 2015</b>	8.50	42.50	
<b>Les Premières Grives, Tariquet mœlleux, Gascogne 2015</b>	9.50	47.50	

## ROSÉ WINE

<b>Colette, Côtes-de-Provence 2015</b>	6.50	32.50	
<b>M de Minuty, Côtes-de-Provence 2016</b>	9.50	47.50	

## 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 Carpaccio served with home-made french fries  
29.-

Large-sized salad (egg, cherry tomato, chicken)  
served with french fries  
26.-

Mozza Di Buffala with red, yellow and green tomatoes  
22.-

Tuna tataki with «summer salad» (egg, red pepper, green bean)  
28.-

### «HOMEMADE» DESSERTS

Chf

Selection of swiss cheeses

14.-



Swiss touch (*meringue XL, Gruyère cream, raspberry coulis*)

16.-

Apple tart with cinnamon ice cream

12.-

Lemon tart / Lemon meringue tart

11.- / 13.-

Crème brûlée

11.-

Tiramisù

14.-

Red berries (*in summer only*)

15.-

Warm chocolate mœlleux, sour cherries, vanilla ice cream (*10 min*)

15.-

Big chou (*cream puff with chocolate sauce*)

13.-

Ice cream trio with salted butter caramel

14.-

Carrément café (*coffee cream sundae*)

12.-

Tout chocolat (*chocolate cream sundae*)

11.-

Ice cream : vanilla, chocolate, coffee, salted butter caramel,  
sour cream, barbabapa

Sorbet : Lemon, raspberry, coconut, chocolate

per scoop 4.50

### DRINKS

Coffee, tea, herbal tea

4.20

Café gourmand (*coffee served with two delights*)

8.90

San Pellegrino, Evian (*50 cl*)

5.90

Soft drinks (*20-30 cl*)

5.90

Fruit juices (*20-30 cl*)

6.50

Orange or lemon juice, freshly squeezed (*10-20 cl*)

7.90

Feldschlösschen premium (*33 cl*)

5.90

Kir : white wine / champagne royal (*10 cl*)

7.50 / 17.-

Martini (*15% alcohol*), pastis (*45% alcohol*)(*4 cl*)

7.50

Lillet, porto, limoncello (*20% alcohol*)(*4 cl*)

9.-

Apérol Spritz, Lillet tonic

12.-

Swiss Spirits / French Spirits (*45% alcohol*)(*4 cl*)

11.- / 15.-

Whisky, rum, vodka, gin...

14.-

Cocktails : without alcohol / Bloody Mary, Caïpiriña, Mojito...

14.- / 17.-

