



glass
10 cl bottle
75 cl

RED WINE

Wine of day	5.50	29.50
La Vieille Ferme, Famille Perrin, Ventoux 2016	6.50	32.50
Pizarras de Otero, Mencia, Castilla y León 2017	6.50	32.50
Rigoletto, Collemassari, Famille Bertarelli, Toscane 2020	6.50	32.50
Pata Negra «Gran Reserva», Bodega Jose Garcia, Tempranillo, Espagne 2014	7.50	37.50
Gamay de Russin, Domaine des Molards, Russin 2019	7.50	37.50
Côtes du Rhône, Domaine Guigal 2019	7.50	37.50
B de Maucaillou du Château Maucaillou, Bordeaux Supérieur 2017	8.50	42.50
6ème Sens, Gérard Bertrand, Pays d'Oc 2020	8.50	42.50
Nero d'Avola, Feudo Arancio, Sicile 2021	8.50	42.50
★ Château Bel Orme Tronquoy De Lalande, Cru Bourgeois, Haut-Médoc 2011	9.50	47.50
Duas Quintas Tinto, Ramos Pinto, Douro 2018	9.50	47.50
Pinot Noir, Domaine des Molards, Russin 2021	9.50	47.50
La Chapelle de Potensac, Château Potensac, Médoc 2013	10.50	52.50
Bourgogne Pinot Noir, Domaine Olivier Merlin 2017	10.50	52.50
Gamaret, Domaine Les Perrières, Peissy 2021	10.50	52.50
Lirac, Plateau des Chênes, Famille Bréchet, Rhône méridional 2017	11.50	57.50
Rosso dei Notri, Tua Rita, Toscane 2021	11.50	57.50
Terrazas de Los Andes, Malbec Reserva, Argentine 2018	11.50	57.50
Domaine Lapostolle, Grand Sélection Cabernet Sauvignon, Chili 2020	12.50	62.50
Marqués de Riscal «Reserva», Rioja, Espagne 2018	12.50	62.50
Pleine Lune, Domaine Beauchorey, Pic Saint Loup 2010	12.50	62.50
♥ Tempo d'Angélus, Famille de Boüard de Laforest, Bordeaux 2020	13.50	67.50
Santenay «Vieilles Vignes», Justin Girardin, Bourgogne 2016	14.50	72.50
Margaux de Brane, Château Brane Cantenac 2015	15.50	77.50
Goulée by Cos d'Estournel, Médoc 2014	19.00	95.00

WHITE WINE

Tarquet, Ugni blanc, Côtes de Gascogne 2020	6.50	32.50
Chasselas, Domaine des Molards, Russin 2018	7.50	37.50
Chardonnay «Les Enfants Terribles», Aegerter 2021, Pays d'Oc	8.50	42.50
🇨🇭 Les Premières Grives, Tarquet mœlleux, Gascogne 2021	9.50	48.50
Peissy, Domaine des Trois Étoiles 2022	10.50	52.50

ROSÉ WINE

🇨🇭 Jolies Filles «by Yssole», Aegerter, IGP Méditerranée 2022	6.50	32.50
Château La Mascaronne, Côtes de Provence 2022	12.50	62.50

CHAMPAGNE & SPARKLING

🇨🇭 Asolo Rissieri, Enrico Bresolin, Prosecco Superiore, Bio	9.50	47.50
Jeeper Grand Assemblage	16.00	90.00
Moët & Chandon Brut Impérial mini (2 coupes)		42.00

ASK FOR OUR SELECTION OF GRANDS CRUS

We d'ont serve any jug of water



To keep you waiting:

Beef carpaccio or tartar on toast
or duo of appetizer 18.-

SWISS LOCAL BEEF



WINE & BEEF SAUCE «CHEF'S SECRET»

Rib-eye steak, Wine & Beef sauce green salad, french fries and/or green beans

Half rib-eye steak (90 g)	27.-
Rib-eye steak (180 g) <i>in two servings</i>	44.-
Big rib-eye steak (270 g) <i>in two servings</i>	61.-



Rib-eye steak Bio, Wine & Beef sauce green salad, french fries and/or green beans

Half rib-eye steak Bio (90 g)	32.-
Rib-eye steak Bio (180 g) <i>in two servings</i>	48.-
Big rib-eye steak Bio (270 g) <i>in two servings</i>	66.-



Rib-eye steak available «halal» on asking.

Burger, Wine & Beef sauce, french fries*

Classic Burger (110 g)	24.-
W&B Burger, rib-eye steak (90 g)	28.-
🇨🇭 W&B Burger, rib-eye steak Bio (90 g)	32.-

Beef tartare, french fries

Beef cut with the knife (120 g)	36.-
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Beef carpaccio, french fries

Thinly sliced beef (120 g)	31.-
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SALADS & CHEESES

Big salade with french fries (eggs, cherry tomatoes, chicken)	27.-
Tataki tuna with salad* (eggs, cherry tomatoes, green beans)	32.-
Vegetable broth and its supreme poultrye (winter)	22.-
Mozza di buffala with red, yellow, green tomatoes* (summer)	24.-
Selection of swiss cheeses	15.-

Extra sauce / salad or fries or green beans 3.- / 5.-



Certified swiss Bio : Pasture raised and fed beef
Origin of chicken : Switzerland

* Without The Fork's discount

Our prices are on CHF and TVA 7,7% included © Arthursgroup