



RED WINE

glass
10 cl bottle
75 cl

Wine of the day	5.50	27.50
Discovery wine by the glass	12.50	62.50
Prestige wine by the glass	19.50	97.50
Grand Bateau , vinifié par Château Beychevelle, Bordeaux 2022	6.50	32.50
Gamay La Caillerie , Drouet Frères, Tourraine 2017	6.50	32.50
Marmorelle , Negroamaro, Tenute Rubino, Pouilles 2022	6.50	32.50
Pata Negra Valdepeñas Reserva , Garcia Carrion, Tempranillo, Espagne 2018	7.50	37.50
Gamay , Domaine des Molards, Famille Desbaillet 2022	7.50	37.50
Rigoletto , Collemassari, Famille Bertarelli, Toscane 2023	7.50	37.50
Pizarras de Otero , Mencia, Castilla y León, Espagne 2022	8.50	42.50
Saint-Esprit , Maison Delas Frères, Côtes du Rhône 2021	8.50	42.50
Nero d'Avola , Feudo Arancio, Sicile 2021	8.50	42.50
B de Maucaillou , vignifié par Château Maucaillou, Bordeaux Supérieur 2017	9.50	47.50
Gamaret , Domaine Les Perrières, Famille Rochaix 2024	9.50	47.50
Lapostolle Cabernet sauvignon, Apalta Valley, Chili 2020	9.50	47.50
La Chapelle de Potensac , 2e vin de Château Potensac, Médoc 2013	10.50	52.50
Malbec Reserva , Terrazas de Los Andes, Argentine 2021	10.50	52.50
Duas Quintas Tinto , Ramos Pinto, Douro, Portugal 2020	10.50	52.50
Escudo Rojo , Baron Philippe de Rothschild, Maipo Valley, Chili 2020	11.50	57.50
Bourgogne Pinot Noir , Domaine Olivier Merlin 2017	11.50	57.50
Collemassari Riserva , Famille Bertarelli, Toscane 2021	11.50	57.50
Sancerre , Domaine Sautereau, Vallée de la Loire 2020	12.50	62.50
Marqués de Riscal «Reserva» , Rioja, Espagne 2019	12.50	62.50
Pleine Lune , Domaine Beauthorey, Pic Saint Loup 2012	12.50	62.50
Moulin à Vent , Domaine Olivier Merlin, Beaujolais 2015	13.50	67.50
Le Difese , Tenuta San Guido, Toscane 2022	14.50	72.50
Tempo d'Angélus , De Boüard de Laforest, Bordeaux 2023	15.00	75.00

WHITE WINE

Tariquet Ugni blanc , Côtes de Gascogne 2020	6.50	32.50
Viognier , Maison Delas Frères, Pays D'Oc 2023	7.50	37.50
Chasselas , Domaine du Clos des Pins, Marc Ramu 2023	8.50	42.50
Les Premières Grives , Tariquet, Côtes de Gascogne 2022	9.50	47.50

ROSÉ WINE

 La vie en rose , Château Roubine, Côtes de Provence 2024	7.50	37.50
 Château Roubine , Cru classé, Côtes de Provence 2024	10.50	52.50

CHAMPAGNE & SPARKLING

 Asolo Rissieri , Enrico Bresolin, Prosecco Superiore	9.50	47.50
Perrier-Jouët Grand Brut	19.00	98.00

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)	28.-
Rib-eye steak (180 g) <i>in two servings</i>	45.-
Big rib-eye steak (270 g) <i>in two servings</i>	62.-



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>	49.-
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)	25.-
W&B Burger, rib-eye steak (90 g)	29.-
 W&B Burger, rib-eye steak Bio (90 g)	33.-

Beef tartare, french fries

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

Thinly sliced beef (120 g)	32.-
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SALADS & CHEESES

Big salade with french fries (eggs, cherry tomatoes, chicken)	28.-
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)	25.-
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

Our prices are on CHF and TVA included © Arthursgroup