



glass bottle
10 cl 75 cl

RED WINE

Wine of day	5.50	29.50
Discover	10.50	52.50
Domaine Perrin , La Vieille Ferme Rouge, Ventoux 2016	6.50	32.50
Pizarras de Otero , Mencia, D.O. Bierzo 2017	6.50	32.50
Rigoleto , Collemassari, Famille Bertarelli, Toscane 2018	6.50	32.50
Paña Negra «Gran Reserva» , Bodega Jose Garcia, Tempranillo, fût de Chêne 2012	7.50	37.50
Gamay de Russin , Domaine des Molards 2019	7.50	37.50
Domaine Guigal , Syrah Grenache, Rhône Méridional 2019	7.50	37.50
Bordeaux de Maucaillou , Château Maucaillou, Bordeaux Supérieur 2017	8.50	42.50
6ème Sens , Gérard Bertrand, Pays d'Oc 2020	8.50	42.50
Nero d'Avola , Baglio Di Vincenzo, Sicile 2020	8.50	42.50
Mouton Cadet , Baron Philippe de Rothschild, Bordeaux 2014	9.50	47.50
Duas Quintas Tinto , Ramos Pinto, Douro 2018	9.50	47.50
Pinot Noir , Domaine des Molards, Russin 2018	9.50	47.50
La Chapelle de Potensac , Château Potensac, Médoc 2013*	10.50	52.50
Bourgogne Pinot Noir , Domaine Justin Girardin 2017	10.50	52.50
Gamaret , Domaine Les Perrières, Bernard Rochaix 2021	10.50	52.50
Château de Vaudieu, Lirac , Plateau des Chênes, Famille Bréchet 2017	11.50	57.50
Tua Rita , Rosso dei Notri, Toscane 2020	11.50	57.50
Terrazas de Los Andes , Malbec Reserva 2019	11.50	57.50
Domaine Lapostolle, Apalta , Cabernet Sauvignon, Syrah, Carmenère 2021	12.50	62.50
Marqués de Riscal «Reserva» , Rioja 2018	12.50	62.50
Pleine Lune , Domaine Beauthorey, Pic Saint-Loup 2010	12.50	62.50
Santenay «Vieilles Vignes» , Justin Girardin 2017	14.50	72.50
Margaux de Brane , Château Brane Cantenac 2014	15.50	77.50
Goulée by Cos d'Estournel , Médoc 2014	19.00	95.00

WHITE WINE

Tariquet , Ugni blanc, Côtes de Gascogne 2020	6.50	32.50
Chasselas , Domaine des Molards, Russin 2018	7.50	37.50
Pinot Grigio , Cantina Riff 2021	8.50	42.50
Les Premières Grives, Tariquet mœlleux , Gascogne 2021	9.50	48.50
Tokaji Furmint Bio Dry , Domaine Hetzölö	10.50	52.50

ROSÉ WINE

Gris Blanc , Gérard Bertrand, Pays d'Oc 2021, Bio	7.50	37.50
Château La Mascaronne 2021 , Côtes de Provence, Bio	12.50	62.50

CHAMPAGNE & SPARKLING

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

ASK FOR OUR SELECTION OF GRANDS CRUS

*Other larger format available

We d'ont serve any jug of water



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.-

<i>Extra sauce</i>	2.-
<i>Extra salad / fries / green beans</i>	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