



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 2024 | 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 2022 | 8.50 | 42.50 |
| B de Maucaillou , vignifié par Château Maucaillou, Bordeaux Supérieur 2022 | 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 2022 | 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 2022 | 11.50 | 57.50 |
| Pinot Noir , Domaine des Molards, Famille Desbaillet 2023 | 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 2020 | 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 |
| Tempo d'Angélus , De Boüard de Laforest, Bordeaux 2023 | 14.00 | 70.00 |
| Le Difese , Tenuta San Guido, Toscane 2023 | 15.00 | 75.00 |

WHITE WINE

| | | |
|--|------|-------|
| Tariquet Classic , Côtes de Gascogne 2024 | 6.50 | 32.50 |
| Viognier , Maison Delas Frères, Pays D'Oc 2023 | 7.50 | 37.50 |
| Chasselas , Domaine du Clos des Pins, Marc Ramu 2024 | 8.50 | 42.50 |
| Les Premières Grives , Tariquet, Côtes de Gascogne 2023 | 9.50 | 47.50 |

ROSÉ WINE

| | | |
|---|-------|-------|
| La vie en rose , Château Roubine, Côtes de Provence 2024 | 7.50 | 37.50 |
| Château Sainte-Marguerite , Symphonie, cru classé, Côtes de Provence 2024 | 10.00 | 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) | 29.- |
| Rib-eye steak (180 g) <i>in two servings</i> | 46.- |
| Big rib-eye steak (270 g) <i>in two servings</i> | 64.- |

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

| | |
|--|------|
| Half rib-eye steak Bio (90 g) | 33.- |
| Rib-eye steak Bio (180 g) <i>in two servings</i> | 50.- |
| Big rib-eye steak Bio (270 g) <i>in two servings</i> | 68.- |

 Rib-eye steak available «halal» on asking.

Burger, Wine & Beef sauce, french fries

| | |
|--|------|
| Classic Burger (110 g) | 26.- |
| W&B Burger, rib-eye steak (90 g) | 30.- |
|  W&B Burger, rib-eye steak Bio (90 g) | 34.- |

Beef tartare, french fries

| | |
|---------------------------------|------|
| Beef cut with the knife (120 g) | 38.- |
|---------------------------------|------|

Beef carpaccio, french fries

| | |
|----------------------------|------|
| Thinly sliced beef (120 g) | 34.- |
|----------------------------|------|

SALADS & CHEESES

| | |
|---|------|
| Big salade with french fries (eggs, cherry tomatoes, chicken) | 29.- |
| Tataki tuna with salad (eggs, cherry tomatoes, green beans) | 34.- |
| Vegetable broth and its supreme poultrye (winter) | 23.- |
| Mozza di buffalo with red, yellow, green tomatoes (summer) | 26.- |
| Selection of swiss cheeses | 16.- |

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

 Swiss Bio : Pasture raised and fed beef
Origin of chicken : Switzerland

Our prices are on CHF and TVA included © Arthursgroup