



glass bottle  
10 cl 75 cl

## RED WINE

<b>Wine of day</b>	5.50	29.50
<b>Discover</b>	10.50	52.50
<b>Michel Lynch</b> , Domaine Jean-Michel Cazes, Bordeaux 2016	6.50	32.50
<b>Pizarras de Otero</b> , Mencia, Bierzo 2017	6.50	32.50
<b>Rigoletto</b> , Collemassari, Famille Bertarelli, Toscane 2016	6.50	32.50
<b>Pata Negra «Gran Reserva»</b> , Bodega Jose Garcia 2009	7.50	37.50
<b>Gamay de Chouilly «Les Gravines»</b> , Genève 2015	7.50	37.50
<b>Syrahvissante</b> , Domaine Louis Chèze 2017	7.50	37.50
<b>Bordeaux de Maucaillou</b> , Bordeaux Supérieur 2015	8.50	42.50
<b>6ème Sens</b> , Gérard Bertrand, Pays d'Oc 2016	8.50	42.50
<b>Nero d'Avola IGT</b> , Baglio Di Vincenzo, Sicile 2017	8.50	42.50
<b>Grand Bateau de Beychevelle</b> , Bordeaux 2016	9.50	47.50
<b>Duas Quintas Tinto</b> , Ramos Pinto, Douro 2015	9.50	47.50
<b>Gamaret</b> , Domaine Les Perrières 2018*	9.50	47.50
<b>Escudo Rojo</b> , Baron Philippe de Rothschild, Maipo 2014	10.50	52.50
<b>Terrazas Malbec</b> , Altos del Plata, Mendoza 2016	10.50	52.50
<b>La Chapelle de Potensac</b> , Médoc 2013	10.50	52.50
<b>Pinot Noir</b> , Les Parcelles, Genève 2019	11.50	47.50
<b>Tua Rita</b> , Rosso dei Notri, Toscane 2017	11.50	57.50
<b>Halos de Jupiter</b> , Michel Gassier, Côtes du Rhône 2018	11.50	57.50
<b>Marqués de Riscal «Reserva»</b> , Rioja 2013	12.50	62.50
<b>Lirac</b> , Plateau des Chênes, Famille Bréchet 2016	12.50	62.50
<b>Langhe Nebbiolo</b> , Perbacco, Vietti 2016	14.-	70.-
<b>Santenay «Vieilles Vignes»</b> , Justin Girardin 2016	14.50	72.50
<b>Goulée by Cos d'Estournel</b> , Cabernet Merlot, Médoc 2013	15.-	75.-

## WHITE WINE

<b>Tariquet</b> , Ugni blanc, Côtes de Gascogne 2017	6.50	32.50
<b>Chasselas</b> , Domaine Rosset, La Côte 2017	7.50	37.50
<b>Chardonnay</b> , Bouchard Finlayson 2017	8.50	42.50
<b>Les Premières Grives, Tariquet mœlleux</b> , Gascogne 2017	9.50	47.50

## ROSÉ WINE

<b>Gris Blanc</b> , Gérard Bertrand, Pays d'Oc 2018*	6.50	32.50
<b>Les Côtes de Provence</b> , Château Les Valentines 2019	9.50	47.50

## CHAMPAGNE & SPARKLING

<b>Moët &amp; Chandon Brut Impérial Mini (20 cl)</b>	19.-	38.-
<b>Jeeper Premium Grand Assemblage</b>		98.-
<b>Veuve Clicquot, Carte jaune</b>		120.-
<b>Asolo Rissieri</b> , Prosecco Superiore, Enrico Bresolin, Bio	9.50	47.50

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\*Other larger format available



## 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)	26.-
Rib-eye steak (180 g)	42.-
Big rib-eye steak (270 g)	58.-

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

Half rib-eye steak Bio (90 g)	30.-
Rib-eye steak Bio (180 g)	46.-
Big rib-eye steak Bio (270 g)	62.-

### Burger, Wine & Beef sauce, french fries

Classic Burger (110 g)	22.-
W&B Burger, rib-eye steak (90 g)	26.-
W&B Burger, rib-eye steak Bio (90 g)	30.-

### Beef tartare, french fries

Beef cut with the knife (120 g)	34.-
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### Beef carpaccio, french fries

Thinly sliced beef (120 g)	29.-
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## SALADS & CHEESES

Big salade with french fries (eggs, cherry tomatoes, chicken)	26.-
Tataki tuna with salad (eggs, cherry tomatoes, green beans)	28.-
Vegetable broth and its supreme poultrye (winter)	22.-
Mozza di buffala with red, yellow, green tomatoes (summer)	22.-
Selection of swiss cheeses	14.-



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

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