



Winter menu

Served from noon to 3 p.m. and from 7 p.m. to 11 p.m


For lunch

Our dish of the day	28.-
Starter of the week or Dessert + Dish of the day	42.-
Starter of the week + Dish of the day + Dessert	59.-

Starters

 Seasonal greens seasoned with "appetit" vinaigrette	14.-
 Carmine endive salad, bleuchâtel cheese, pear, walnuts and grapes	18.-
 Salsify soup, crispy toast, chips and herb oil	21.-
Caesar salad, baby romaine lettuce, roast chicken, parmesan shavings, bacon chips, herbed croutons and Caesar dressing	29.-
Ballotine of braised green cabbage and stuffing of poultry from "Miéral" with black truffle	32.-
Dim sum with shrimp and bacon, sweet and sour sauce	24.- / 30.-
Semi-cooked foie gras with Mandarin Napoleon, served with mandarin chutney, gingerbread powder and Swiss brioche	42.-

Pasta & Risotto

Penne alla campagnola, wild mushrooms and poultry sot-l'y-laisse with garlic and parsley	28.-
Tagliatelle Santoni with bolognese sauce, aged parmesan and basil	34.-
Risotto with sautéed scallops, chives and coral emulsion	38.-
 Vegetable risotto of multicolored cauliflower and strong vegetable juice	28.-

Caviar Prunier "Osciètre Classique"

The box of 10g	30.-
The box of 50g	160.-
The box of 125g	290.-

Prices in swiss franc, VAT included

Fish

Scottish red label salmon marinated in teriyaki, carrots infused with cream and ginger "Alain Senderens" style	40.-
Perch fillets from Lake Geneva (depending on arrival), french fries and salad	54.-
Monkfish medallion and capers served with parsnips, Jerusalem artichokes, salsify and lemon condiment	62.-

Meats

Poultry supreme contisé with lemon curd, crispy potatoes and green beans	45.-
Duck filet from Dombes browned in salt pan, wilted carrot glazed with orange and tangy juice	58.-
Pepper crusted beef filet, sautéed broccolini, crispy potato millefeuille and pepper sauce	62.-
Grilled prime rib with Big Green Egg served with 2 side dishes of your choice (for 2 people) (evening only, 30 minutes of cooking)	190.-

Cheese

 Gruyère Caramel from Maison Bruand	25.-
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Desserts & Artisanal Ice cream

Chef's chocolate lava cake with salted butter caramel ice cream	16.-
Seasonal fruit plater	19.-
Master Pastry Chef's creations on tray	16.-
Our artisanal ice creams and sorbets	the scoop 6.-
Our "Arthur's" sundaes	<i>Ask for our Menu</i>

Additional side dishes


Fries	10.-
Market vegetables	10.-
Basmati rice	8.-
Green vegetable	10.-
Mashed potatoes	12.-

 Vegetarian dish
Halal dish on request

Bar Menu

Served from 3 p.m. to 7 p.m. and from 11 p.m. to 2 a.m.

Salty

Selection of artisanal charcuterie	29.-
Parma ham, mortadella, Grisons meat, cecina and truffle ham	
 Assortment of aged cheese, toasted bread and candied fruits with mustard	27.-
Gruyère, Parmesan, Bleuchâtel, Taleggio and Pecorino	
Caesar Salad	29.-
Baby romaine lettuce, roast chicken, parmesan shavings, bacon chips, herbed croutons and Caesar dressing	
Burger Arthur's "Swiss touch"	32.-
Toasted buns, ground beef steak, tomato, salad, gruyere, candied onions, mustard mayonnaise, with or without bacon	
Club sandwich "Classic"	30.-
Toasted bread, grilled chicken filets, salad, tomato, hard-boiled egg, mayonnaise, with or without bacon	
Club sandwich "Nordic"	32.-
Toasted bread, smoked salmon, salad, tomato, hard-boiled egg, avocado, mayonnaise	
Penne or Spaghetti and sauce of your choice	28.-
 Tomato and basil	
Arrabiata	
Bolognese	
 Basil pesto	
Smoked salmon with cream	

Sweet

Chef's chocolate lava cake with salted butter caramel ice cream	16.-
Seasonal fruit plater	19.-
Master Pastry Chef's creations on tray	16.-
Our artisanal ice creams and sorbets	the scoop 6.-
Our "Arthur's" sundaes	<i>Ask for our Menu</i>

Arthur's