

Summer menu

Our restaurant is open from noon to 3 p.m. and from 7 p.m. to 11 p.m

Gourmet dish of the day for lunch & our suggestions for lunch and dinner	25.- on request
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Starters

-  Mixed greens tossed in « appétit » vinaigrette 13.-
-  Mixed greens with crunchy vegetables tossed in « appétit » vinaigrette 17.-
-  Baby artichokes cooked "barigoule" style, fava beans, lemon gel and barigoule emulsion 26.-
- Cavaillon melon gazpacho, shaved 24 months aged Parma ham and verbena oil 29.-
-  Artisanal burrata, variations of multicolored GRTA tomatoes, carasau bread and mini basil 26.-
- Baby romaine lettuce, roast GRTA chicken, parmigiano shavings, pancetta chips, herbed croutons and Caesar dressing 29.-
- Seabass carpaccio Provençal style, deviled egg condiment, lemon, datterino tomatoes and capers 35.-


Caviar Icône

"Caviar excellence, matured in Switzerland"

30 g	90.-
50 g	150.-
125 g	350.-

 Vegetarian dish

Pasta & Risotto

Tagliatelle with bolognese sauce, aged parmesan and basil	30.-
Lobster spaghetti, butter basted lobster, cherry tomatoes and shell bisque	62.-
 Zucchini risotto, ricotta stuffed zucchini flowers	35.-
Crab meat risotto, spiced crab meat and citrus fruit pearls	42.-

Fishes

Teriyaki Scottish salmon "label rouge", carrot ribbons glazed with cream and ginger by Alain Senderens	39.-
Pan roasted seabass, saffron confit potatoes, tomato petals marinated in balsamic vinegar and smoked pepper saffron aioli	44.-
Seared turbo with toasted spices, mini ratatouille and basil oil, mashed potato with citrus	64.-

Meats

GRTA chicken breast roasted with thyme and rosemary, first summer porcinis and green peas "a la francaise", chicken juice with herbs	49.-
Grilled premium Swiss sirloin steak, French-fried potatoes, seasonal vegetables and bearnaise sauce	58.-
Veal piccata with black lemon, stemmed capers, taggiascha olives and french fries	64.-
Rolled lamb saddle in oriental spices, eggplant, pomegranate, fresh cheese with mint and lemon	62.-

Arthur's gourmet snacks

Arthur's Burgers :

Italian job 32.-
Toasted buns, hamburger, candied tomatoes, mozzarella di bufala, basil pesto Genoa DOP, olive paste and rucola

Swiss touch 32.-
Toasted buns, hamburger, Gruyère AOP, Valais IGP bacon, mustard mayonnaise, candied onions, pickles, tomatoes, salad


Arthur's Club sandwiches : (toasted sandwich bread)

Classical 28.-
Grilled chicken fillet, salad, tomatoes, hard boiled eggs, mayonnaise wit or without pancetta chips,

 **Vegan** 25.-
Grilled vegetables, basil pesto Genoa DOP, olive paste, tomatoes, rucola

Nordic 30.-
Smoked salmon, salad, tomatoes, hard-boiled eggs, avocado, mayonnaise

Cheeses & Desserts

 Assortment of Italian artisan cheeses, toasted bread, candied fruit with mustard GRTA 20.- / 27.-

Strawberry Variation 19.-
(Thin strawberry water jelly, fresh strawberries and strawberry icecream)

Triple chocolate lava cake and salted butter caramel ice cream 16.-

Apricot pavlova, meringues and lemon verbena cream 16.-

Cakey dark chocolat biscuit, cherry chocolate mousse, fresh cherries 16.-

Seasonal fruit plater 18.-

Café gourmand 14.-

Arthur's