





**MENU - SPRING**  
**20.04.24 - 23.06.24**

**STARTERS**


Beef tartare with fresh herbs   **19.00**

 Malakoff salad     **13.00**

Homemade arctic char ravioli, emulsion with lime leaves and parsnip cream     **18.00**



Country terrine with red onions chutney and port jelly    **15.00**

**MAIN COURSES**

 Malakoff salad     **23.00**

Beef tartare with fresh herbs, potatoes and salad   **39.00**




 Homemade cannelloni with spinach ricotta     
 Shredded spring vegetables **27.00**

Veal loin with olive sauce and sun-dried tomatoes, mousseline infused with herbs and seasonal vegetables   **52.00**

Perch fillets with tartar sauce and chips      
*(subject to availability)* **46.00**

**DESSERTS**

Meringue with double cream and red fruits   **12.00**












Strawberry domes with soft centre on a crumble and chocolate crunch    **14.00**

Caramelised milky chocolate roulade with spiced apple compote    **15.00**


















Allergens: Lactose  - Gluten  - Mustard  - Shellfish  - Eggs  - Vegetarian 

**MENU - SUMMER**  
**24.06.24 - 15.09.24**

**STARTERS**

Beef tartare with fresh herbs	 	<b>19.00</b>
 Malakoff salad	   	<b>13.00</b>
Buratta, marinated salmon, vegetable tartare and sauce vierge		<b>15.00</b>
Trout terrine, creamed peas and bergamot sauce	  	<b>16.00</b>

**MAIN COURSES**

 Malakoff salad	   	<b>23.00</b>
Beef tartare with fresh herbs, potatoes and salad	 	<b>39.00</b>
 Homemade basil and ricotta cannelloni Shredded summer vegetables	  	<b>27.00</b>
Pork loin stuffed with dates, lemon thyme jus tarragon mousseline and seasonal vegetables	 	<b>48.00</b>
Perch fillets with tartar sauce and chips <i>(subject to availability)</i>	   	<b>46.00</b>







**DESSERTS**

Meringue with double cream and red fruits	 	<b>12.00</b>
White ganache with ginger, raspberries and pistachio financier	  	<b>15.00</b>
Cherry compote, lemon verbena cream and tonka bean shortbread	  	<b>14.00</b>


















Allergens: Lactose  - Gluten  - Mustard  - Shellfish  - Eggs  - Vegetarian 

**MENU - FALL**  
**16.09.24 - 20.10.24**

**STARTERS**

Beef tartare with fresh herbs	 	<b>19.00</b>
 Malakoff salad	   	<b>13.00</b>
Homemade pheasant ravioli with black garlic jus and Jerusalem artichoke cream	  	<b>19.00</b>
Home-marinated trout salad with red onion confit and cream of parsley root		<b>16.00</b>

**MAIN COURSES**

 Malakoff salad	   	<b>23.00</b>
Beef tartare with fresh herbs, potatoes and salad	 	<b>39.00</b>
 Homemade pumpkin and ricotta cannelloni Sautéed mushrooms	  	<b>28.00</b>
Beef fillet, boletus sauce, potato gratin Seasonal vegetables	 	<b>54.00</b>
Perch fillets with tartar sauce and chips <i>(subject to availability)</i>	   	<b>46.00</b>

**DESSERTS**

Meringue with double cream and red fruits	 	<b>12.00</b>
Neckli chocolate mille-feuille pastry, figs and black sesame crisp	  	<b>15.00</b>
Pears poached in spices, hazelnut shortbread and coriander cream	  	<b>14.00</b>

Allergens: Lactose  - Gluten  - Mustard  - Shellfish  - Eggs  - Vegetarian 

# CARTE DES VINS / WINE LIST / WEINKARTE

## Vins blancs / White wines / Weissweine

	10CL	50CL	75CL
<b>SUISSE / SWITZERLAND / SCHWEIZ</b>			
Domaine des Molards, Chasselas, Genève AOC	6.00		39.00
Coup de l'Etrier, Lavaux AOC	6.50	32.00	45.00
Johannisberg "Siccus", Valais AOC			45.00
"Valais d'Or" Pampre d'Or, assemblage blanc, (vin moelleux), Valais, AOC	8.00		52.00
Aigle les Murailles, Chablais AOC	8.00		52.00
L'Arbalète, Dézaley Grand Cru AOC			62.00
Yvorne Vigneronne, Henri Badoux, Chablais AOC		25.00	

## FRANCE / FRANKREICH

Chablis AC, Henri de Villamont			60.00
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## Vins rosés / Rosé wines / Roséweine

Henri 1908, Vaud AOC	6.00		42.00
Coup de l'Etrier, Lavaux AOC	6.00	32.00	42.00

## Vins rouges / Red wines / Rotweine

### SUISSE / SWITZERLAND / SCHWEIZ

« Le 1352 », domaine des Molards, Gamaret-Garanoir, Genève AOC	6.50		45.00
Coup de l'Etrier rouge, Lavaux AOC	6.50	32.00	45.00
Maurice Gay 1883, Humagne Rouge, Valais AOC			49.00
Murailles Rouge, Chablais AOC	8.00		52.00
Prestige Malbec/Cabernet Franc barrique, Lavaux AOC			82.00
Yvorne Vigneronne, Henri Badoux, Chablais AOC		25.00	

## Champagne & Prosecco / Champagner & Prosecco

### ITALIE / ITALY / ITALIEN

Prosecco HENRI D.O.C, Blanc extra dry	8.00		44.00
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### FRANCE / FRANKREICH

Champagne Duval-Leroy, Brut Réserve	15.00		99.00
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## Bières / Beer / Biere

	30CL/33CL	50CL
Boxer pression / Boxer draught beer / Boxer vom Fass	5.50	8.00
Boxer bouteille / Boxer bottled / Boxer Flaschen	6.50	
Bière sans alcool / Alcohol-free beer / Alkoholfreies-Bier	5.50	



# CARTE DES BOISSONS / DRINK LIST / GETRÄNKE KARTE

## Eaux minérales & Sodas / Mineral water & soft drinks / Mineralwasser & Sodas

Henniez verte - bleue / green-blue / grün-blau	50CL	5.00
Rivella rouge / red / rot	50CL	5.50
Coca cola / zéro	50CL	5.50
Red Bull Energy Drinks, Red Bull sans sucre	25CL	5.50
Fanta	50CL	5.50
Sprite	50CL	5.50
Organics Tonic Water, Organics Ginger Beer, Organics Bitter Lemon	25CL	5.50
Thé froid pêche-citron /Ice Tea peach/lemon	50CL	5.50
Eistee Pfirsich/Zitrone		
San bitter	10CL	5.50
Nectar Iris (abricot/aprikose, pomme/apple/Apfel tomate/tomato/Tomate)	25CL	7.50
Jus de pommes/Apple juice/Apfelsaft, Ramseier	50CL	5.00

## Aperitifs & Spiritueux / Aperitifs & Spirits / Aperitifs & Spirituosen

Pour nos cocktails veuillez consulter notre carte spécifique  
Für unsere Cocktails konsultieren Sie bitte unsere spezielle Karte  
For our cocktails see our separate menu

Kir Vin blanc	10CL	8.00
Ricard	2CL/4CL	4.50/7.50
Martini blanc / rouge , Martini white / red, Martin weiss / rot	4CL	7.50
Campari	4CL	7.50
Williamine, abricotine, kirsh Morand 43%	2CL	12.00
Cognac Remy Martin 40%	2CL	12.00
Calvados Morin 40%	2CL	12.00
Grappa Fior di Vite 40%	2CL	8.00
Limoncello 25%	4CL	8.00
Amaretto Disaronno 28%	4CL	8.00
Gin Hendricks 41.4%	4CL	15.00
Rhum Havana Club, 7 ans 40%	4CL	15.00
Whisky Ballantines 40%	4CL	15.00
Vodka Absolut 40%	4CL	15.00

## Boissons chaudes / Hot drinks / Heisse Getränke

Café / Décaféiné / Thé, Coffee / Decaffeinated coffee / Tea, Kaffee/koffeinfrei/Tee	4.50
Double espresso	7.00
Espresso	4.50
Cappuccino	5.50
Renversé	5.50
Chocolat chaud / Hot chocolate / Heisse Schokolade	5.50
Verre de lait suisse / Glass of Swiss milk / Glas Schweizer Milch	3.00

Nos tarifs sont en francs suisses - TVA 8.1% Our prices are in Swiss Francs - TVA 8.1% /  
Unsere Preise sind in Schweizer Franken - TVA 8.1%

