

Fine 
Fourchette
Au fil de l'eau

CGIN 

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MENU 



Menu

TO SHARE

Dry-cured meat plate

Small plate 13.00
Big plate 23.00

DISHES

Half-and-Half fondue 26.00
Vacherin fribourgeois and Swiss Gruyère, 220 gr

Winegrower's fondue 42.00
Finely chopped beef, 200 gr
Roasted potatoes
Mixed salad
Sauces: tartar, cocktail, curry

DESSERTS

Meringue, Gruyère double cream
Red fruits 12.00

Drizzled sorbets 12.00
Pear or abricot

CHILD MENU

20.00

Roasted chicken fillet, roasted potatoes
Herb-based sauce

Small meringue, Gruyère double cream
Red fruits

*Meat provenance: beef from Switzerland and Germany, chicken from Switzerland
Prices are shown in Swiss francs. VAT 8.1% and service included*

Wine list

White wines

SWITZERLAND

	10CL	50CL	75CL
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, (sweet wine), Valais, AOC	8.00		52.00
Aigle les Murailles, Chablais AOC	8.00		52.00
L'Arbalète, Dézaley Grand Cru AOC			62.00
Yvorne, Henri Badoux, Chablais AOC		25.00	

FRANCE

Chablis AC, Domaine Chatelain			60.00
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Rosé wines

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

Red wines

SWITZERLAND

« 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, Henri Badoux, Chablais AOC		25.00	

Champagne & Prosecco

ITALY

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

Champagne Duval-Leroy, Brut Réserve	15.00		99.00
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Beer

	30CL/33CL	50CL
Boxer draught beer	5.50	8.00
Boxer bottled	6.50	
Alcohol-free beer	5.50	