



WELCOME ON BOARD

Prices are stated in Swiss francs,
including 8.1% VAT and service charges



MENU

STARTERS

Green salad / mixed salad	8.00 / 12.00
Malakoff Salad	15.00
Beef tartare on toast (90g)	19.00

MAIN COURSES

Beef tartare, chips and toast (180g)	39.00
Perch fillets meunière style, chips and tartar sauce	46.00
Rösti, breaded Tomme Vaudoise	29.00

DESSERTS

Meringues, Gruyère double cream and a red fruit coulis	12.00
French toast with salted butter caramel and vanilla ice cream	13.00
Coupe Leman (vanilla ice cream, hot chocolate sauce, whipped cream)	13.00
Coupe Suisse (vanilla ice cream, Gruyère meringue pieces, Gruyère double cream with a red fruit coulis)	14.00

Our dishes may contain allergens.
Our staff are on hand to provide further information on this matter.

FROM 25 APRIL TO 14 JUNE 2026

CHEF'S MENU

Smoked salmon gravlax, blinis
with dill and pink peppercorns

Country-style terrine,
mixed salad leaves
and shallot compote

Slow-roasted veal,
black garlic jus,
potatoes and mushroom flan

Blueberry tart, vanilla ice cream

CHF 72.-

CHEF'S RECOMMENDATION

Trout fillet,
lemon butter sauce,
Venere rice
grilled vegetables

CHF 32.-

FROM 15 JUNE TO 26 JULY 2026

CHEF'S RECOMMENDATION

Red mullet fillet,
piperade,
bulgur wheat with
vegetables

CHF 32.-

CHEF'S MENU

Scallop carpaccio,
celery and apple remoulade

Asparagus duo,
hazelnut vinaigrette,
pan-fried foie gras

Veal saltimbocca,
sage sauce,
saffron risotto

Croissant Roll,
salted butter caramel,
vanilla ice cream

CHF 72.-

FROM 27 JULY TO 13 SEPTEMBER 2026

CHEF'S MENU

Langoustine terrine,
toast

Mushroom vol-au-vent

Arctic char,
citrus compote,
pilaf rice,
carrot tops and langoustine tea

Deconstructed apricot crumble
(verbena mousse, roasted apricots
and crumble)

CHF 72.-

CHEF'S RECOMMENDATION

Roastbeef,
tartar sauce,
chips
and mixed salad
leaves

CHF 32.-

FROM 14 SEPTEMBER TO 11 OCTOBER 2026

CHEF'S RECOMMENDATION

Pike-perch fillet,
Bordeaux sauce,
sautéed red
cabbage,
creamy polenta

CHF 32.-

CHEF'S MENU

Cromesqui with Tomme Vaudoise

Parsnip soup,
hazelnut oil,
parsnip crisps,
foie gras emulsion

Venison fillet,
Grand Veneur sauce,
Botzi pear,
mushroom and chestnut flan,
red cabbage and grilled polenta

Chestnut dessert
(shortbread biscuit, chestnut
mousse and jelly)

CHF 72.-

APERITIFS AND SPIRITS

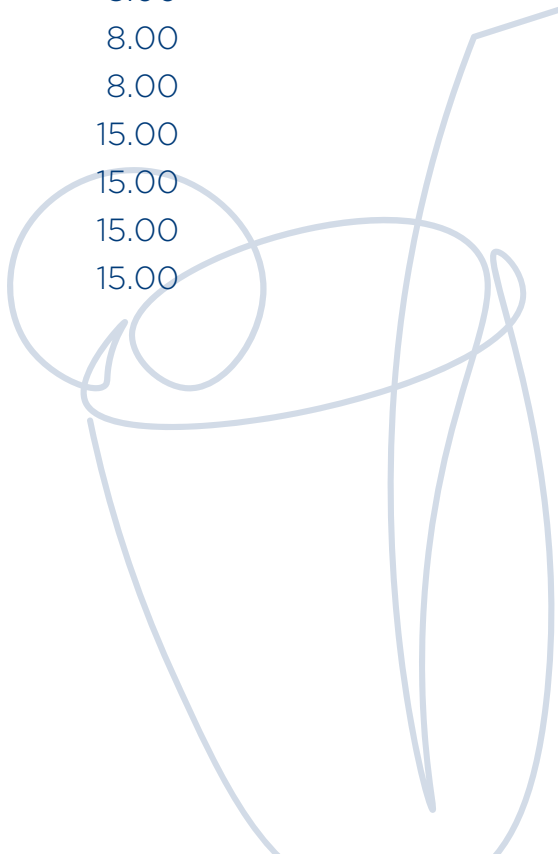


APERITIFS

Aperol Spritz	13.00
Limoncello Spritz	13.00
Moscow Mule	13.00
Hugo	14.00
Gin Tonic	14.00
Non-alcoholic cocktail	12.00
White wine Kir (10 cl)	8.00
Ricard (2 cl/4 cl)	4.50/7.50
Martini white/red (4 cl)	7.50
Campari (4 cl)	7.50

DIGESTIFS

Williamine, Abricotine, Kirsh Morand 43% (2 cl)	12.00
Cognac Remy Martin 40% (2 cl)	12.00
Calvados Morin 40% (2 cl)	12.00
Grappa Fior di Vite 40% (2 cl)	8.00
Limoncello 25% (4 cl)	8.00
Amaretto Disaronno 28% (4 cl)	8.00
Gin Hendricks 41.4% (4 cl)	15.00
Rhum Havana Club - 7 years 40% (4 cl)	15.00
Whisky Ballantines 40% (4 cl)	15.00
Vodka Absolut 40% (4 cl)	15.00



WINES & BEER

WHITE WINES

	10 CL	37.5 CL	50 CL	75 CL
Coup de l'Etrier, Lavaux AOC	6.50		32.00	45.00
Domaine des Alouettes, Chardonnay, Genève AOC	6.00			39.00
Johannisberg Mont d'Or "mi-doux", Valais AOC				45.00
Aigle les Murailles, Chablais AOC	8.00	28.00		52.00
Petite Arvine Maurice Gay 1883, Valais AOC	8.50			52.00

ROSÉ WINES

Domaine des Alouettes, rosé de Gamay, Genève AOC				30.00
Coup de l'Etrier, Lavaux AOC	6.00		32.00	42.00
Les Mazots, Oeil-de-Perdrix, Valais AOC				35.00

RED WINES

Pinot noir, Domaine des Molards, Genève AOC	6.00			39.00
Coup de l'Etrier, Lavaux AOC	6.50		32.00	45.00
Maurice Gay 1883, Syrah, Valais AOC				49.00
Murailles Rouge, Chablais AOC	8.00			52.00
Cornalin Maurice Gay 1883, Valais AOC	10.00			68.00
Savigny-lès-Beaune Le Village Henri de Villamont, France				72.00

PROSECCO & CHAMPAGNE

Prosecco, Henri D.O.C (Italie)	8.00			44.00
Champagne Duval-Leroy, Brut Réserve (France)	15.00			99.00

BEER

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

SOFTS & HOT DRINKS



MINERAL WATER AND SOFT DRINKS

Henniez green / blue 50 cl	5.00
Henniez green / blue 100 cl	10.00
Rivella red 50 cl	5.50
Coca Cola / Zero 50 cl	5.50
Red Bull, Red Bull Sugarfree and Red Bull peach 25 cl	5.50
Fanta, Sprite 50 cl	5.50
Organics Tonic Water / Ginger Beer / Bitter Lemon 25 cl	5.50
Ice tea peach / lemon 50 cl	5.50
San Bitter 10 cl	5.50
Granini juice orange, apricot or pineapple 20 cl	5.00
Ramseier apple juice 50 cl	5.50
Cordial 30 cl	3.00

HOT DRINKS

Coffee / Decaffeinated coffee / Tea	4.50
Double espresso	7.00
Espresso	4.50
Cappuccino	5.50
Renversé	5.50
Hot chocolate	5.50
Viennese coffee / hot chocolate	6.50
Glass of Swiss milk	3.00



SAILOR'S MENUS

(6 > 12 YEARS) CHF 20.-

Breaded chicken fillet,
Chips,
Seasonal vegetables

Small meringue,
Gruyère double cream,
Red berries

or

Ice cream

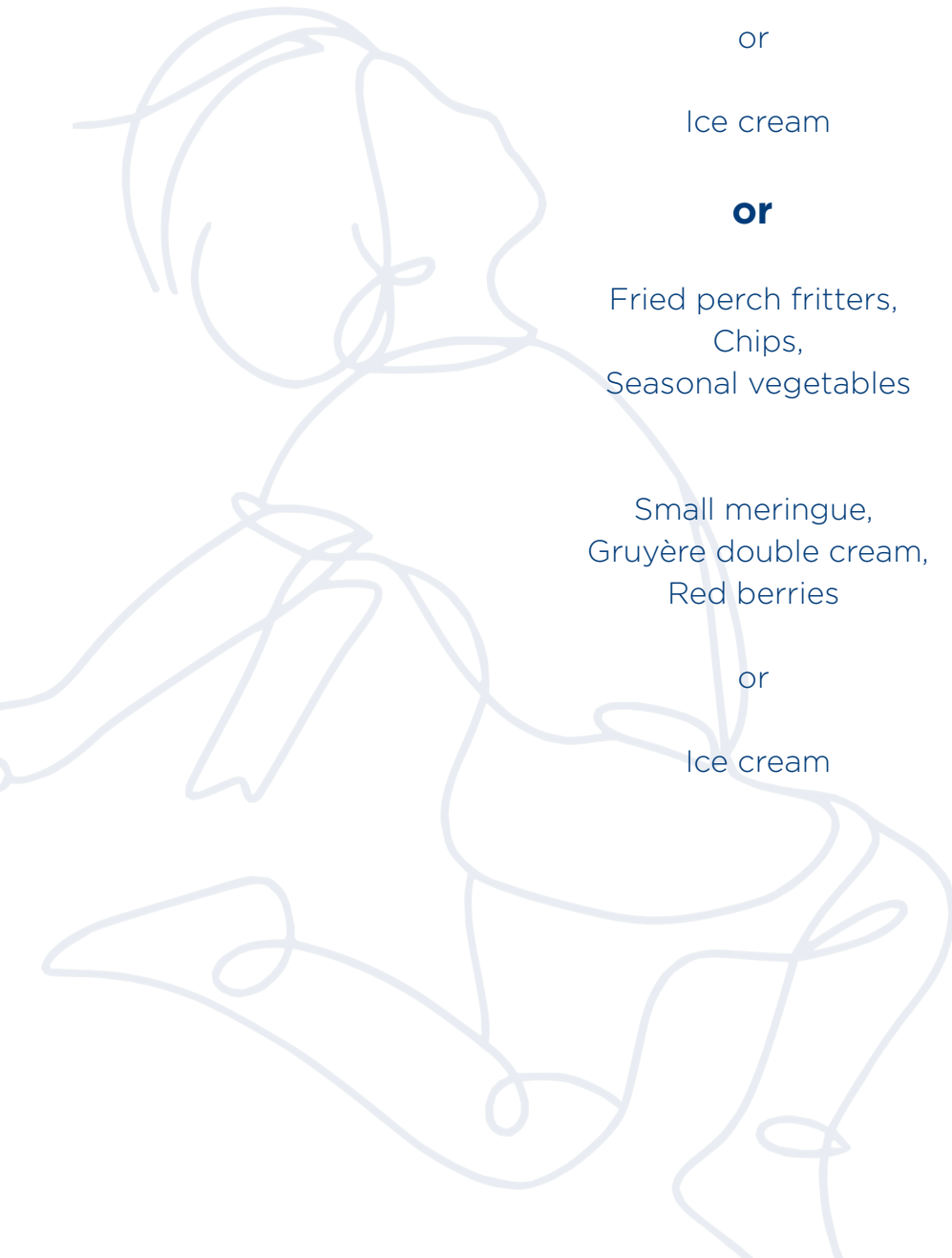
or

Fried perch fritters,
Chips,
Seasonal vegetables

Small meringue,
Gruyère double cream,
Red berries

or

Ice cream





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