



Company parties, conferences, weddings, christenings, birthdays, family meals - we are at your service for all your needs and can accommodate up to 100 people. Variety of rooms available - contact us to find out more!

Cocktail receptions, at lunch or dinner!

Simply order 48 hours in advance from our menu of finger food for you and your guests to eat here or take away!

Dishes on this menu not marked with * are prepared from scratch on site, using traditional raw ingredients that meet the criteria of the 'Fait Maison' ('Homemade') label established by French-speaking Switzerland's Consumer Federation (FRC), GastroSuisse, Semaine du Goût and Slow Food

We are also ambassadors for the region known as 'Genève Région Terre Avenir' (the GRTA label, guarantee of products from the Geneva region)

Nathalie, Gilbert and the whole team wish you
'bon appétit'!



Our menu

Time for drinks and nibbles!

Sliced salami		10
Marinated sardine fillets		10
Platter of dried meats*		19
Platter of cured meats and cheeses		23

Green salad		7
Mixed salad	10/17 (as a main)	
Cheese, please! La Tartiflette		31
'Le Veyrite' cheeseburger	21/ 29 (double)	
Bowl of fries*		7

*The asterisk * indicates that the dish does not qualify for the 'Fait Maison' (homemade) label*

For information on any allergens contained in our dishes, please ask our staff.



CHEF 48 set menu

Terrine of slow-cooked beef and foie gras, served with sauce gribiche and warm toast

or

Ceviche of sea bream with lime and Granny Smith apples

Pan-fried skin-on cod with dill broth

or

Roast fillet of duckling with mandarin sauce

Mango and passion fruit panna cotta

or

Dark chocolate fondant with vanilla ice cream

CHEF 17 'Petit Donzel' kids' menu

Fried fish of the day

or Nuggets* with fries and vegetables

or Pasta bolognese

Ice cream* and a fruit cordial

(for children under 12 only)

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Starters

Cuttlefish ink risotto with baby cuttlefish and wild prawns 17/34 (as a main)

Terrine of slow-cooked beef and foie gras served with sauce gribiche and warm toast 16/32 (as a main)

Cream of potato soup with black Périgord truffle 16/29 (as a main)

Lamb's brain fricassée with sweet garlic and thyme 16/32 (as a main)

Lightly seared Saint-Jacques scallops, Jerusalem artichoke velouté with black pepper 19/38 (as a main)

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Main courses

Soup of Atlantic fish and shellfish with lemongrass 38

Fillets of perch pan-fried with lime and served with
sun-dried tomato tartare sauce 36

Tandoori-roasted GRTA chicken drumstick, crunchy
vegetable fried rice and forest mushrooms
32

Rib of beef on the bone with a shallot and
Tasmanian pepper jus 180 g: 39
300 g: 48

Confit Jussy pork ribs with caramelised onions 35

All of our dishes are served with seasonal accompaniments

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Cheese and dessert

Cheesemongers' choice

(Bruand of Rives and Jonas Come of Feigères) 12

Coffee and petits fours 10

Baked banana with caramel ice cream 12

Trio of crèmes brûlées 12

Lemon-meringue tartlet served with sorbet 12

Ice cream sundae* served with alcohol (vodka, apricot liqueur, whisky, rum, limoncello, pear brandy, etc.) 14

Mango and passion fruit panna cotta 12

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Swiss white wines (750 ml)

Chasselas - Cave de la Chevalière - 2017	34
Curiades blanc - Domaine des Curiades - 2016	36
Chardonnay - Domaine de la Planta - 2017	38
Style blanc - Domaine des Curiades - 2015	45
Pinot blanc fût - Clos des Pins - 2016	44
Altesse - Domaine de la Mermière – 2014	46
Sylvaner Riesling - Domaine de la Printanière - 2016	36
Sauvignon Barrique - Domaine des Hutins - 2016	52
Kerner 'Saturnale' - Domaine du Centaure - 2017	46
Topaze 'P. Blanc, Chardonnay, Viognier' S. Gros - 2012	70
Petite Arvine - Cave de la Chevalière - 2016	55

Swiss rosé wines (750 ml)

Blanc de pinot noir - Domaine de la Planta – 2017	36
'Fantaisie' rosé - Domaine de la Clé de Sol - 2016	34
Magnum of rosé - Domaine de la Planta 2016 (1.5 l)	68



Swiss red wines (750 ml)

Esprit de Genève - Christian Guyot - 2015	62
La Révolution 'Gamay' - Domaine de la Planta – 2016	36
Curiades rouge - Domaine des Curiades - 2017	37
Pinot noir barrique - Clos des Pins - 2016	49
Syrah - Clos des Pins - 2017	59
L'ange Gardien - Domaine des Lolliets - 2016	48
Harmonie - Domaine de la Clé de Sol - 2016	49
Gamaret - Domaine de la Printanière - 2016	46
Gamaret 'La Légende' - Domaine du Centaure - 2016	48
Bertholier - Domaine des Hutins - 2015	61
Cabernet Sauvignon - Domaine des faunes - 2015	48
Malbec - Domaine de Chafalet - 2016	54
Cuvée Grand Jules 'Syrah' - Clos des Pins - 2012	98
Cuvée Lili 'Garanoir' - Domaine de la Planta - 2015	64
Les Trois Helvètes 'Diolinoir/Garanoir' C. Guyot 2015	68
Grand Cour Rouge 'Cabernet Sauvignon et Franc' 2013	75
Syrah - Domaine Marie Bernard Gillioz – Valais 2014	99



Natural wines (served chilled)

Glug, glug, glug...

Le Petit Blanc du Tue-Bœuf 'Loire valley' sauvignon 2016	49
La Face Cachée de la Lune 'Ardèche' Viognier 2011	65
Plein Les Ceps 'Eastern Pyrenees' Grenache 2013	52
Chatons de Garde 'Ardèche' Syrah 2011	68

White wine

Puligny-Montrachet 'Pernot Belicard' - 2013	110
Château Larrivet-Haut-Brion 'Pessac Léognan' 2010	110

Red wines from elsewhere

Châteauneuf du Pape 'Mont Redon' - 2013	86
Château Larrivet-Haut Brion 'Pessac Léognan' 2010	105
Château Léoville Barton 'Saint Julien' - 2007	160
Château Talbot 'Saint Julien' - 2012	105
Château Smith Haut Lafitte 'Pessac Léognan' - 2008	140



Bubbles (750 ml)

Bartholie - Domaine de la Planta	60
Alix 'Brut Zero' - Domaine de la Planta	Magnum 105
Moët & Chandon Brut	Bottle 90 Magnum 150
Ruinart rosé	115
Ruinart blanc de blanc	115
Don Pérignon vintage 2006	250

Big thirst (1.5 l)

Cabernet Sauvignon - Clos des Pins - 2016	92
Syrah - Cave de la Chevalière - 2014	99
Cuvée 'Lili' - 2015	130
Châteauneuf du Pape 'Mont Redon' - 2010	140

Sweet (500 ml)

La part des anges - Clos des Pins - 'sweet red wine'	42
Bec à miel - Clos des Pins	45



Aperitifs and Digestifs

Kir 100 ml	5
Bartholie Kir 100 ml	10
Glass of Champagne Moët & Chandon	15
Chasselas, rosé de gamay, Gamay 100 ml	3
Martini, Campari (20%), Ricard (45%) 40 ml	6
Spritz 250 ml	10
Gin & tonic 250 ml	10
Whisky & coke, vodka & orange 250 ml	10
Armagnac XO 20 ml (40%)	14
Grand Marnier, Amaretto 20 ml (40%)	8
Whisky Glenmorangie 10 yo 20 ml (46%)	12
Fine de Cognac, Chartreuse 20 ml (40%)	10
Hennessy XO 20 ml (40%), Whisky 18 yo 20 ml	18
Eaux de vie, Sambuca, Grappa 25 ml (40%)	8
Limoncello (30%), Jägermeister (35%) 50 ml	6



Non-alcoholic drinks

Coffee, decaf 3

Swiss-style café au lait, hot chocolate 3.50

Cappuccino 4

Tea, herbal tea 3.50

Still or sparkling water 500 ml 4.50

Fruit cordial 300 ml 2

Fruit juice 200 ml 4.50

Ice tea, lemonade 300 ml 4

Coke and Coke Zero 330 ml 4

Schweppes Lemon, Tonic, Bitter Lemon 200 ml 4

Bière blonde (lager) 300 ml 3.70 500 ml 6.50

Bière blanche (wheat beer) 250 ml 5 500 ml 7.50

Non-alcoholic beer 330 ml 4

Low-cost drinks

Lemonade, sparkling water, ice tea 200 ml 2.90

All prices shown are in Swiss francs