

CAFÉ DES BANQUES

RESTAURANT

A LA CARTE

STARTERS

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| Porcini mushrooms ravioli <i>Comté, yellow wine & cazette</i> | 35.- |
| Scallops from Normandy in carpaccio <i>Sea urchin mayonnaise, apple balsamic</i> | 38.- |
| Crab <i>Apple, lobster remoulade, avocado</i> | 42.- |
| Vitello tonnato <i>Sweet tomatoes, lemon snack, brioche</i> | 32.- |
| Partridge & foie gras pithivier <i>Fresh nuts, muscat grapes</i> | 38.- |

MAIN COURSES

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| Gnocchi & pumpkin <i>Chestnut, stracciatella, trumpets of death</i> | 44.- |
| Wild fish – catch of the day <i>Shellfish bouillon, puntarella, dauphine potato</i> | 55.- |
| Black cod <i>Miso, artichoke, risotto/candied tomato</i> | 52.- |
| Two-cooked venison <i>Cynorrhodon, mushrooms, parsnips</i> | 62.- |
| Black Angus beef entrecote <i>Celtuce, yuzu sabayon, oxtail ravioli</i> | 65.- |

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DELICACIES

CHEESES

Cheeses' selection from Bruand Maison 19.-

DESSERTS

Fig, raspberry & praline 18.-

Pear, marron glacé & pistachio 18.-

Chocolate, chocolate & chocolate 18.-

Ice cream or sorbet maison 7.-

VAT included - 8.1%

Products origin:

Meats: Veal: Switzerland / Beef: USA / Venison: Austria / Partridge, foie gras France

Fishes:

Black cod: North Pacific / Octopus: Mediterranean Sea / Crab: Atlantic / Scallop: Channel Sea

Wild fish: Atlantic or Mediterranean Sea

If you have any allergies or diet restrictions, do not hesitate to inform our team