

2 Place Bel-Air

Business lunch CHF 60.00
Proposal from the 12 to the 25 of May

Starters

Marinated langoustine with coconut and lime,
mango tapioca salad

Origin: South Africa

or

Pistachio and ricotta ravioli with spinach leaves,
watercress emulsion

Main courses

Sea bream fillet à la plancha, Salicornia and sea
urchins cream, stuffed zucchini flower and GRTA
baby tomatoes pickles

Origin: Greece

or

Dombes duckling breast, roasted asparagus and
eggplant, fresh strawberries and a well-flavoured jus
with black garlic

Origin: France

Dessert

Gariguet strawberries crumble, creamy whipped
mascarpone and a refreshing strawberry sorbet

or

Chocolate variation

Le menu

business lunch