

# SEVENTY

## BUSINESS LUNCH 25.-

Served with small salad or soup of the day  
With dessert of the day, extra 8.-

MON	
TUE	Discover our business lunches
WED	
THU	
FRI	

## À LA COUPE

Price per 50gr

Air-dried Grisons beef	14
Air-dried sausage from Grisons	15
Bellota Pata Negra ham	21
Thin slice of Longeole	12

## TERROIR DEGUSTATION

Green papaya salad with goat cheese  
and Geneva honey

Pomarine squash cappuccino  
flavored with truffle

Roasted Halibut fillet, grilled kabocha squash  
and Jerusalem artichoke

Cheese plate

Passion fruit and coconut cheesecake

3 courses at CHF 49  
4 courses at CHF 65  
5 courses at CHF 79



## HORS D'OEUVRES

Foie gras terrine with port wine, pear-vanilla chutney	18   24
Green papaya salad with goat cheese and Geneva honey	19   26
Lettuce "our sauce"	13
Seasonal salad "our sauce"	15
Thin puff pastry tart with wild mushrooms, poached egg	16   24
Lobster, bulgur with citrus fruit and barberry	35
Veal sweetbread with crayfish and Chinese artichokes	28

## RAW BAR

Marennes Oléron oyster	4
Zeeland cupped oyster	4
Umami oyster	5.50
Tuna tartar, tangy cream with Baeri caviar	24   42
Ceviche of sea bream	18   32
Shrimps cocktail	18
Beef tartar 120gr	25
Beef tartar 180gr	29
Veal carpaccio with truffle dressing	23   35

## CAVIAR

Served with blinis and sour cream

Beluga 30gr	310
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## SOUPS

Pomarine squash cappuccino flavored with truffle	13
Cream of cepe mushroom soup	14
Soup of the day	12

## MAIN & SEASON

Perch filets "meunière style"	39
Roasted Halibut fillet, Jerusalem artichoke and grilled kabocha squash	28
Longeole sausage marinated in red wine, Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Lamb rack with his jus and glazed salsify	51
Pike-perch fillet, seaweed, boiled potatoes and lake Geneva fish soup	35
Deer fillet preserve with blueberry, red cabbage and spatzle	47
Venison tournedos, raterellus mushrooms, Chinese artichoke, mashed Brussels sprout	45

## VEGETARIAN

Butternut squash and wild mushroom risotto	23
Chestnuts penne and watercress pesto	25
Chickpeas blini, red pepper purée, seasonal vegetables	26
Vegetarian chili with quinoa and avocado	24

## SPECIAL

Most of our dishes are available gluten of lactose free. A list of all  
allergen product is available, please ask our team member.

## LABEL

Our restaurant is honoured with the "Ambassadeur du Terroir Ge-  
nevois" label and offers you the guarantee of quality of the produce  
from the canton of Geneva.

## MEATS ORIGIN

All our meats and poultry come from Switzerland, except pork from  
Switzerland and Spain, foie gras and duck from France, deer from  
Austria and venison from New Zealand.

## FISH ORIGIN

Tuna - Philippines  
Butterfly bream (breeding) - Europe  
Shrimps - Netherland  
Perch (breeding) - Poland  
Ora King salmon - New Zealand  
Crayfish - Germany and Denmark  
Lobster - Canada  
Halibut - Norway  
Pike-perch - Kazakhstan  
Oysters - France & Holland

## GRILL

Lobster	55
Butterfly gilt-head bream	38
Ora king salmon	39
Beef skewer	34
Pork chop from Jussy	28
Roasted cockerel from Perly	25   34
<b>GRILL "PREMIUM"</b> With bone marrow	
Rib of beef ~1kg	129
Fillet of beef 200gr	68
Entrecôte 180gr	39
Entrecôte 240gr	49
Veal chop ~350gr	59

## SIDES 4.-

Spinach | Mix vegetables | Broccoli  
Cardoons oven-grilled | French fries  
Pan sauteed cherry tomatoes | Mac & Cheese  
Baked potatoes with chives sour cream  
Mash potatoes flavoured with olive oil  
Beluga lentils | Basmati rice

## DESSERTS 12.-

Plate of local cheeses  
Pear and almonds Zabaglione  
Passion fruit and coconut cheesecake  
Chocolate Royal  
Apple and quince crumble  
Ice-cream 3 scoops  
Gourmet coffee

VAT and service included

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