

SEVENTY

BUSINESS LUNCH 25.-

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

MON

TUE

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

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 Genevois" 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

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
GRILL "PREMIUM" 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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