

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

Velvety Jerusalem artichoke soup with
truffle oil

Pan fried char fish fillet, citrus fruit white
butter, braised chicory, boiled potatoes

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
Half cooked seabass filet breaded with sesame seed, "tiger" sauce, guacamole with coconut milk	23
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

Velvety Jerusalem artichoke soup with truffle oil	14
Lentils cream soup with lime	13
Soup of the day	12

MAIN & SEASON

Perch filets "meunière style"	39
Guinea fowl medallion, pearled poultry jus Celery fine mousse, glazed carrot	45
Longeole sausage marinated in red wine Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Pollack thick steak, mango rougail sauce Mashed sweet potatoes, leeks	33
Pan fried char fish fillet, citrus fruit white butter, braised chicory, boiled potatoes	42
Rack of lamb and his own jus, glazed salsifi, braised chicory, chestnuts gnocchi	51

VEGETARIAN

"Mont d'Or" cheese risotto	23
Malfatti ricotta, sage butter	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, duck and Guinea fowl from France,
Black Angus beef from Ireland.

FISH ORIGIN

Tuna - Philippines
Butterfly bream (breeding) - Europe
Shrimps - Netherland
Perch (breeding) - Poland
Ora King salmon - New Zealand
Crayfish - Germany and Denmark
Pollack - Atlantic
Seabass - France
Char - Iceland

GRILL

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

Tomahawk Black Angus ~800gr	119
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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W www.seventy5.ch