

# 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

Leeks with truffle shavings vinaigrette  
old style mustard ice cream

Jerusalem artichoke cream

Crispy char fish, spinach fine mousse with  
vanilla, sautéed girolle mushrooms

Assorted Swiss Cheese plate

Pear vanilla crumble

3 courses at CHF 49

4 courses at CHF 65

5 courses at CHF 79



## HORS D'OEUVRES

Foie gras terrine flavoured with Geneva 18 | 25  
red wine, quince chutney

Scallops carpaccio with lime cream 26 | 34  
and passion fruit

Lettuce "our sauce" 7

Seasonal salad "our sauce" 11

Cannelloni with grilled cepe mushrooms 21  
creamy parsley soup

Half cooked seabass fillet breaded with 23  
sesame seeds, "tiger" sauce, exotic  
guacamole

Leeks with truffle shavings vinaigrette 23  
old style mustard ice cream

## RAW BAR

Mackerel tartar with tarragon, young 26 | 34  
leaves salad and salmon eggs 120gr | 180gr

Sea bream ceviche 18 | 32

Grey shrimps and avocado cocktail 18

Beef tartar 120gr | 180gr 25 | 29

Veal carpaccio with truffle dressing 23 | 35

Beef tartar Thai flavours, roasted 28 | 37  
coriander seeds, green papaya  
120 gr | 180gr

## CAVIAR

Served with blinis and sour cream

Prunier 30gr 90

## SOUPS

Jerusalem artichoke cream 14

Crayfish bisque flavoured 24  
with anise

Soup of the day 12

## MAIN & SEASON

Pan fried perch fillets, cherry tomatoes and 37  
sundried tomatoes salsa, capers and dill

Braised veal cheeks, "château" potatoes 39  
glazed Brussels sprouts

Longeole sausage marinated in red wine 31  
Beluga lentils and cream of Geneva  
tonneau cheese with garlic

Pan fried red snapper fillet, ratatouille rice 32  
stuffed zucchini

Crispy char fish, spinach fine mousse with 39  
vanilla, sautéed girolles mushrooms

Pluma de Pata Negra, small peppers 59  
stuffed with chorizo, rustic mash potatoes  
and glazed young onions

## VEGETARIAN

Risotto with chicory cream and walnuts oil 24

Gnocchis of small pumpkin, 25  
Tonneau Geneva cheese espuma

Chickpeas blini, red pepper purée, 26  
glazed autumn vegetables

Vegetarian chili with quinoa and avocado 24

## SPECIAL

Most of our dishes are available gluten or 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 Pata Negra  
from Spain, duck foie gras from France, Venisson from Austria and  
Poland, young wild boar from Austria.

## FISH ORIGIN

Crayfish (whole) - Léman Lake | Crayfish (brime) - Danemark  
Butterfly bream (breeding) - Europe  
Ora King salmon - New Zealand | salmon eggs - USA  
Seabass, mackerel, caviar - France  
Scallops - Canada | Perch (breeding) - Poland  
Char fish - Iceland | Shrimps - Netherlands  
Red snapper - Pacific Center West

## GRILL

Butterfly gilt-head bream 38

Ora king salmon 39

Young wild boar chop 31

Venison fillet 49

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  
Spätzle | Glazed Brussels sprouts

## DESSERTS 12.-

Plate of local cheeses

Seasonal fruit tajine, crispy Moroccan pistachio  
biscuit, cinnamon ice cream

Green apple and ginger cheesecake

Bitter chocolate finger, hazelnuts biscuit,  
salty caramel

Pear vanilla crumble

Ice-cream 3 scoops

Gourmet coffee

VAT and service included

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W www.seventy5.ch