

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 girolles 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 red wine, quince chutney	18 25
Scallops carpaccio with lime cream and passion fruit	26 34
Lettuce "our sauce"	7
Seasonal salad "our sauce"	11
Cannelloni with grilled cepe mushrooms creamy parsley soup	21
Half cooked seabass fillet breaded with sesame seeds, "tiger" sauce, exotic guacamole	23
Leeks with truffle shavings vinaigrette old style mustard ice cream	23

RAW BAR

Mackerel tartar with tarragon, young leaves salad and salmon eggs 120gr 180gr	26 34
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 coriander seeds, green papaya 120 gr 180gr	28 37

CAVIAR

Served with blinis and sour cream

Prunier 30gr	90
--------------	----

SOUPS

Jerusalem artichoke cream	14
Crayfish bisque flavoured with anise	24
Soup of the day	12

MAIN & SEASON

Pan fried perch fillets, cherry tomatoes and sundried tomatoes salsa, capers and dill	37
Braised veal cheeks, "château" potatoes glazed Brussels sprouts	39
Longeole sausage marinated in red wine Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Pan fried red snapper fillet, ratatouille rice stuffed zucchini	32
Crispy char fish, spinach fine mousse with vanilla, sautéed girolles mushrooms	39
Pluma de Pata Negra, small peppers stuffed with chorizo, rustic mash potatoes and glazed young onions	59

VEGETARIAN

Risotto with chicory cream and walnuts oil	24
Gnocchis of small pumpkin, Tonneau Geneva cheese espuma	25
Chickpeas blini, red pepper purée, glazed autumn vegetables	26
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	34
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

T 022 710 30 52
W www.seventy5.ch