

SEVENTY

BUSINESS LUNCH 29.-

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 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 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

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W www.seventy5.ch