

# 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 Chinese artichokes

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

Beluga 30gr 310

## SOUPS

Jerusalem artichoke cream 14

Pumpkin soup flavoured with almond milk 13

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 Chinese artichokes 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

Lamb rack from Vessy 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