

# 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

Foie gras terrine, rhubarb chutney and  
salad of young leaves

Cauliflower creamy soup flavoured with  
star anise

Crispy trout fillet, herbs risotto, orange sauce

Assorted Swiss Cheese plate

Chocolate-banana tartlet, Gruyère double  
cream ice-cream

3 courses at CHF 49

4 courses at CHF 65

5 courses at CHF 79



## HORS D'OEUVRES

Foie gras terrine, rhubarb chutney salad of young leaves	21   29
Tuna tataki with roasted sesame seeds crunchy ratatouille, peppers coulis with white balsamic vinegar	31
Lettuce "our sauce"	7
Seasonal salad "our sauce"	11
Asparagus "Mimosa" style, truffle oil cherry tomatoes and mozzarella	21
Crab tartar with whole grain mustard marinated leeks, roasted cashew nuts and fresh mango	26
Heart of artichoke with tarragon egg "parfait", french toast	16

## RAW BAR

Tartar of char fish marinated in soy sauce lime whipped cream 120gr   180gr	21   29
Sea bream ceviche	18   32
Grey shrimps and avocado cocktail	24
Beef tartar 120gr   180gr	25   34
Veal carpaccio with truffle dressing	23   37
Beef tartar with basil, capers virgin tomato salsa 120gr   180gr	27   36

## CAVIAR

Served with blinis and sour cream

Prunier 10gr	32
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## SOUPS

Green peas soup flavoured with coconut milk	14
Cauliflower creamy soup flavoured with star anise	13
Soup of the day	12

## MAIN & SEASON

Perch fillets and mussels, cockles, clams cooked in a shallot and white wine broth	42
Duck tournedos, fine potatoes mousse flavoured with orange, green peas with smoked duck	35
Longeole sausage marinated in red wine Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Turbot slice roasted, potatoes "fondant" sautéed morels mushrooms	69
Crispy trout fillet, herbs risotto, orange sauce	34
Suckling pig preserved in Geneva honey and his jus, Darphin potatoes, glazed young carrots	37

## VEGETARIAN

Watercress risotto	24
Ricotta lasagna flavoured with lemon-thyme	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 and duck from France.

## FISH ORIGIN

Butterfly bream (breeding) - Europe  
Ora King salmon - New Zealand  
Caviar, cockles, clams - France  
Scallops - Canada | Perch (breeding) - Poland  
Char fish - Iceland | Shrimps - Netherlands  
Tuna- Philippines | Crab - Greece  
Mussels - Ireland  
Trout - Spain (breeding)

## 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

## DESSERTS 12.-

Plate of local cheeses  
Crispy sesame meringue, coffee and aniseed  
cream  
Cheesecake yuzu-raspberry, Speculoos biscuit  
Chocolate-banana tartlet, Gruyère double  
cream ice-cream  
Crumble with rhubarb and apple flavoured with  
vanilla  
Ice-cream 3 scoops  
Gourmet coffee

VAT and service included

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W www.seventy5.ch