

# 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

## TERROIR DEGUSTATION

Foie gras terrine, cherry coulis

Creamy zucchini soup flavoured with sage

Crispy char fillet, herbs risotto, orange sauce

Assorted Swiss Cheese plate

Light and delicate sponge cake, strawberry sorbet Mara des bois et basilic

3 courses at CHF 49

4 courses at CHF 65

5 courses at CHF 79



## HORS D'OEUVRES

Lettuce "our sauce"	7
Seasonal salad "our sauce"	11
Foie gras terrine, cherry coulis	21   29
Tuna tataki with roasted sesame seeds crunchy ratatouille, peppers coulis with white balsamic vinegar	31
Black currant marinated back of salmon scented with a creamy mint and peas dressing	24

## RAW BAR

Tartar of char fish marinated in soy sauce, lime whipped cream 120gr   180gr	21   29
Sea bream ceviche	18   32
Beef tartar 120gr   180gr	25   34
Beef carpaccio with sun dried tomatoes and parmesan shavings	23   37
Mustard and rosemary oil marinated beef tartar 120 gr   180gr	25   34

## SOUPS

Thym scented bell pepper gazpacho	13
Creamy zucchini soup flavoured with sage	14
Soup of the day	12

## MAIN & SEASON

Perch fillets flavoured with lemon, capers and gherkins	48
Longeole sausage marinated in red wine Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Gamaret roasted veal tenderloin, garlic and parsley, new potatoes and mini summer vegetables	67
Lightly seared saithe fillet paired with a white wine braised artichoke barigoule and steamed potatoes	34
Crispy char fish fillet, herbs risotto orange sauce	39

## VEGETARIAN

Basil oil risotto	24
Ricotta lasagna flavoured with lemon-thyme	25
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

Char fish (breeding) - Switzerland  
Butterfly bream (breeding) - Europe  
Saithe - Atlantic Ocean  
Salmon - Norway  
Ora King salmon - New Zealand  
Perch (breeding) - Poland  
Tuna- Philippines

## GRILL

Butterfly gilt-head bream	38
Ora King salmon	39
Lamb rack from Vessy	49
Pork chop from Jussy	28
Roasted cockerel	25   34

## GRILL "PREMIUM"

With bone marrow

Fillet of beef 200gr	68
Entrecôte 180gr	39
Entrecôte 240gr	49

## SIDES 4.-

Spinach | Mix vegetables  
Cardoons oven-grilled | French fries  
Pan sauteed cherry tomatoes  
Mash potatoes flavoured with olive oil  
Beluga lentils GRTA | Basmati rice

## DESSERTS 12.-

Plate of local cheeses  
Pistachio puff, smooth and creamy raspberries,  
crispy transparent sugar tuiles  
Light and delicate sponge cake, strawberry  
sorbet Mara des bois and basil  
Fluffy chocolate-tarragon mousse cake served  
with tarragon granita  
Lavender mousseline, poached peaches and  
crispy almond biscuits  
Ice cream 3 scoops  
Gourmet coffee

VAT 7.7% and service included. Prices are in Swiss francs.

T 022 710 30 52  
W www.seventy5.ch