

# 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, fig chutney, almond tile

Bean soup with almond milk

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, fig chutney, almond tile	21   29
Pressed wild boar, acidulous vegetables, Cumberland sauce	26
Tofu salad with sesame, papaya, mango and sweet soy sauce	25

## RAW BAR

Tartar of rose trout, reduction of citrus fruits and dill 120gr   180gr	19   27
Sea bream ceviche	18   32
Beef tartar 120gr   180gr	25   34
Beef carpaccio with sun dried tomatoes and parmesan shavings	23   37
Beef tartar Thai style, small green papaya salad 120gr   180gr	28   37

## SOUPS

Jerusalem artichoke soup with pistachio	14
Bean soup with almond milk	13
Soup of the day	12

## MAIN & SEASON

Perch fillets with Chanterelle mushrooms and parsley	49
Longeole sausage marinated in red wine, Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Roasted deer and its gravy, mashed chestnuts with cranberries, glazed brussels sprouts	59
Pan-fried féra fillet, sauteed black trumpet mushrooms, Jerusalem artichoke mousseline, parsley gravy	42
Doe civet, glazed butternut pumpkin, spätzle	51

## VEGETARIAN

Risotto with chestnuts	24
Mushroom tart, poached egg	26
Red squash gnocchi, cream of vacherin Mont d'Or	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 and wild boar from Spain, duck from France, doe from New Zealand and deer from Austria.

## FISH ORIGIN

Féra (breeding) - Switzerland  
Trout (breeding) - Switzerland  
Butterfly bream (breeding) - Europe  
Ora King salmon - New Zealand  
Perch (breeding) - Poland

## 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
Pan-sauteed cherry tomatoes
Cardoons oven-grilled   Basmati rice
Beluga lentils GRTA   French fries
Mash potatoes flavoured with olive oil
Sauteed potatoes and its herbs   Spätzle

## DESSERTS 12.-

Plate of local cheeses
Pumpkin cheesecake
Apple and quince crumble
Hazelnut financier with a Favarger chocolate ganache
Raspberry macaron, lime cream
Ice cream 3 scoops
Gourmet coffee

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

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