

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

Pan-fried féra fillet, sauteed black trumpet mushrooms, Jerusalem artichoke mousseline, parsley gravy

Assorted Swiss Cheese plate

Pumpkin cheesecake

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 "meunière style"	39
Perch fillets with Chanterelle mushrooms	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.

T 022 710 30 52
W www.seventy5.ch