

# 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

Citrus candied endive with blue cheese from  
Neuchâtel, old-style mustard vinaigrette

Parsnip soup with star anise

Perch fillets with morels mushrooms

Assorted Swiss Cheese plate

Pear and caramel nougatine crumble

3 courses at CHF 49  
4 courses at CHF 65  
5 courses at CHF 79



## HORS D'OEUVRES

Lettuce "our sauce"	VEGAN	7
Seasonal salad "our sauce"	VEGAN	11
Foie gras terrine, clementine chutney and candied segments		21   29
Goose rillettes, rampon salad with walnuts and red apple		23
Citrus candied endive with blue cheese from Neuchâtel, old-style mustard vinaigrette		18
Pressed crab with pear and watercress coulis		26

## RAW BAR

Scallops carpaccio with pomegranate lime and Sichuan pepper 120gr   180gr	19   26
Sea bream ceviche	18   32
Beef carpaccio with sun dried tomatoes and parmesan shavings	23   37
Beef tartar 120gr   180gr	25   34
Beef tartar with wild garlic papaya salad 120gr   180gr	25   34

## SOUPS

Parsnip soup with star anise	13
Garden peas soup with soy milk	VEGAN 14
Soup of the day	12

## MAIN & SEASON

Perch fillets "meunière style"	41
Perch fillets with morels mushrooms	49
Longeole pork sausage marinated in red wine, Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Braised lamb shank from Vessy with gamaret wine, pan-fried root vegetables	47
Roasted Skrei cod steak, saffran mussels in a shallot and white wine broth, mini fennel, potatoes	52
Farm chicken leg from Gruyère stuffed with cornucopias mushrooms, dauphine potatoes, pan-fried cardoons	41

## VEGETARIAN

Cabbage stew with seasonal vegetables	VEGAN 24
Risotto of old-fashioned vegetables	24
Coddled egg with spinach, Gruyère cheese cream	21
Crispy leek with truffle	25
Vegetarian chili with quinoa and avocado	VEGAN 24

## SPECIAL

Most of our dishes are available gluten or lactose free. A list of all  
allergen product is available, please ask our team members.

## LABEL

Our restaurant is honoured with the "Ambassadeur du Terroir  
Genevois" label and offers you the guarantee of quality of products  
from the canton of Geneva.

## MEATS ORIGIN

All our meats and poultry come from Switzerland, except Pata Negra  
from Spain, duck and goose from France.

## FISH ORIGIN

Perch - Switzerland  
Cod - Atlantic  
Scallop - Atlantic  
Butterfly bream - Mediterranean Sea  
Ora King salmon - New Zealand

## 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
Veal tomahawk ~350gr	69

## 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.-

Selection of local cheeses  
Passion fruit cheesecake with roasted pineapple  
Pear and caramel nougatine crumble   
Gianduja finger  
Blood orange Saint-Honoré pastry cake  
Ice cream 3 scoops  
Gourmet coffee

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

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