

CAFÉ DES BANQUES

RESTAURANT

A LA CARTE

STARTERS

Binchotan green asparagus from Roques-Hautes <i>Pecan nuts, candied lemon</i>	30.-
Morel ravioli <i>Peas, yellow wine & Comté</i>	35.-
Line pink sea bream carpaccio <i>Gold Impérial caviar, salicornia, shiso</i>	38.-
Crab <i>Lobster remoulade, pomelo, avocado</i>	42.-
Oxtail gyozas <i>Truffled broth, shimeji mushrooms, chiogga beetroot</i>	32.-

MAIN COURSES

Gambero rosso & gnocchi <i>Datterino tomato, green peas & basil</i>	55.-
Wild turbot <i>Beurre blanc, shellfish, celtuce</i>	58.-
Black cod <i>Miso, artichoke, risotto/candied tomato</i>	48.-
Black Angus veal from Oberland <i>Binchotan white asparagus, black garlic, yuzu sabayon</i>	65.-
Lamb from Chandossel sheepfold <i>Sand carrot, marjoram, Medjool date</i>	62.-

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DELICACIES

CHEESES

Cheeses' selection from Bruand Maison 19.-

DESSERTS

Caramel cream, Timut & kalamansi 18.-

Lemon tart, basil sorbet & limoncello sabayon 18.-

Chocolate, chocolate & chocolate 18.-

Ice cream or sorbet maison 6.-

VAT included - 8.1%

Products origin:

Meats: Veal, lamb, beef, pork: Switzerland

Fishes: Snapper, turbot: Atlantic / Crab: Channel Sea / Black cod: North Pacific / Gambero: Mediterranean Sea

If you have any allergies or diet restrictions, do not hesitate to inform our team