CAFÉ DES BANQUES

RESTAURANT

A LA CARTE

STARTERS

White asparagus & pata negra 35.-
Candied lemon, poutargue

Morel ravioli 38.-
Green asparagus, yellow wine & Comté

Binchotan rock lobster 42.-
Green peas, rhubarb, lobster remoulade

Crab 42.-
Avocado, pomelo, Japanese radish

Vitello tonnato 32.-
Carciofi, bean, caper

MAIN COURSES

Gambero rosso & gnocchi 55.-
Green peas, tomato

Wild fish – catch of the day 58.-
Shellfish bouillon, puntarella, dauphine potato

Black cod 52.-
Miso, artichoke, risotto/candied tomato

Sweetbread & morel 62.-
Sweet onion, broad bean, sabayon

Black Angus beef fillet 69.-
Gyoza, green asparagus, truffle juice

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DELICACIES

CHEESES

Cheeses' selection from Bruand Maison	19.-

DESSERTS

Blood orange & pistachio from Sicily	19.-
Pear, marron glacé & pistachio	19.-
Chocolate, chocolate & chocolate	19.-
Chartreuse soufflé & vanilla ice cream (15mn wait)	25.-
Ice cream or sorbet maison	7.-

VAT included - 8.1%

Products origin:
Meats: Veal: Switzerland / Beef: USA
Fishes:
Black cod: North Pacific / Crab: Atlantic / Gambero: Mediterranean Sea
Wild fish: Atlantic or Mediterranean Sea

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