

## Starters

**Duck foie gras with crusted with speculoos biscuit**  
Strawberry chutney with balsamic vinegar 35.-

 **Sashimi of Scottish salmon with Aquitaine caviar "Prunier"**  
Rösti potato and cheese cream with herbs 39.- 

**Trio of green asparagus**  
served with a sheep's yoghurt dressing 36.- 

**Organic poached egg, morels with wild garlic**  
Pea's purée flavoured with sesame 32.- 

**Beef tataki smoked "à la minute"**  
Rocket salad and condiments 37.- 

## Healthy and vegetarian options

 **Seasonal tossed salad,**  
Raw and cooked vegetables, lemon and olive oil dressing 35.-  

**Zucchini velouté with parmesan cheese and hazelnut** 29.- 

**Quinoa and lentils salad**  
Feta cheese and pumpkin seeds 31.- 

**Curry of chickpea and cauliflower with coconut milk** 29.-  

## Pasta and risotto

**Fresh fusilli pasta with asparagus, walnuts and Geneva stracciatella** 35.-

**Acquerello risotto, roasted king prawn and sundried tomatoes** 49.- 

The dishes marked with an  are original recipes of Mrs. Béatrice Tollman

The dishes marked with an  are gluten free and the  indicates that the dish is vegan

Please inform us of any intolerances and allergies,  
We will gladly provide information on allergens in our dishes

## Fish

<b>Creole flavored fillet of turbot</b> Vegetable fritters	55.-	
<b>Slow cooked cod fillet, caramelised onions</b> Mashed smoked potatoes	39.-	
 <b>Shrimp Stroganoff</b> served with Basmati rice	43.-	
 <b>Dover sole from Bretagne, grilled or "meunière"</b> Seasonal vegetables and steamed potatoes with fresh herbs	79.-	
<b>Grilled fish</b> , may vary upon availability and weight (for 2 persons) <b>Turbot</b> and <b>John Dory</b> fr. 19.-, <b>Sea bass</b> fr. 18. - Per 100grs		

## Meats

<b>Wagyu sirloin steak (200 grams), "Café de Paris" butter</b> Homemade allumette potatoes and burnt asparagus	149.-	
<b>Polenta crumbed sweetbread, morel sauce</b> White jumbo asparagus and risotto fries	59.-	
<b>Saddle of rabbit stuffed with "provençal tapenade", sweet garlic coulis</b> Broccoli purée and gnocchi of vitelotte	42.-	
<b>Tagliata of Angus rib steak (250 grams)</b> Pont-Neuf potatoes, rocket salad, parmesan and tomato	72.-	
 <b>Chicken curry</b> served with Basmati rice, chutney and Indian sambals	49.-	

## "Side dishes"

<b>Selection of:</b> Sautéed seasonal vegetables, green beans Creamed or steamed spinach, Basmati rice, Mac & Cheese Potato mousseline, rock salted fries	10.-
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Origins of fish: John Dory and turbot from Atlantic, cod fish from Island, sole from Brittany  
Sea bass from Greece and prawns from Vietnam

Origins of meats: Poultry, beef, rabbit, veal and eggs from Switzerland, Wagyu beef from Australia

Prices are in CHF, 7.7% VAT and service charge included