

Starters

Duck Foie gras "au torchon"
Green apple jelly and mandarin chutney 35.-

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

Poultry pie with black truffle and foie gras 37.-

Healthy options

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

Organic poached egg, seared mushrooms
Emulsion of persillade 29.- 

Quinoa and lentils salad
Avocado and feta cheese 31.-  

Fingers of tuna fillet smoked with yuzu black tea
Wakame seaweed salad 37.- 

Black truffle specialties

(Including 3 grams of black truffle)

White beans velouté, truffle toast 35.-

Aquerello risotto with a parmesan foam 54.- 

Fresh taglionni pasta 49.-

Supplement of freshly grated black truffle per gram 7.-

Weight of the truffle is checked before and after the service

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

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

Tell us your intolerances and allergies,
We will gladly inform you about the possible presence of allergens in our dishes

Fish

Roasted scallops Declination of pumpkins	42.-	
Low heat salmon fillet from Isigny Endives "a la minute" and potato gnocchi	45.-	
 Shrimp Stroganoff served with basmati rice	43.-	
 Dover sole from Bretagne , grilled or "meunière" Seasonal vegetables and steamed potatoes with fresh herbs	79.-	
Grilled fish , may vary upon availability and weight (for 2 persons) Turbot and John Dory fr. 19.-, Sea bass fr. 18. - Per 100grs		

Meats

Confit Geneva pork belly Cardoon and fried polenta	45.-	
Duck breast sautéed with «gunpowder» Caramelised pineapple and potato mille-feuille	39.-	
Wagyu rib steak (200 grams) Homemade allumette potatoes, vegetables and "Café de Paris" butter	149.-	
6 hours braised lamb shank with Indian spices Black lentils and seasonal vegetables	45.-	
 Chicken curry served with basmati rice, chutney and Indian sambals	49.-	

"Side dishes"

Selection of: Sautéed seasonal vegetables, creamed or steamed spinach, Brussels sprouts, mushrooms fricassée, Basmati rice, Mc & Cheese, Potato mousseline, rock salted fries	10.-
Homemade mashed potatoes with black truffle	20.-



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Origin of our meat and fish is displayed at the entrance of the restaurant
Prices are in CHF, 7.7% VAT and service charge included