

## Starters

 <b>Sashimi of Scottish salmon with “Prunier” Aquitaine caviar</b> Rösti potato and cheese cream with herbs	39.-	
<b>Crab and celeriac “Maraichère”</b> Creamy avocado and tomato sorbet	35.-	
<b>Duck foie gras “au torchon”</b> Strawberry chutney with balsamic vinegar	35.-	
<b>Beef tartare served with a risotto crisp and eggplant caviar</b>	32.-	

## Healthy and vegetarian options

 <b>Seasonal tossed salad</b> Raw and cooked vegetables, lemon and olive oil dressing	35.-	 
<b>Tomato and mozzarella from Geneva</b> Artichokes barigoule	32.-	
<b>Chilled tomato soup, croutons and vegetable tartare</b>	29.-	
<b>Quinoa and lentils salad</b> Feta cheese and pumpkin seeds	31.-	
<b>Curry of chickpea and cauliflower with coconut milk</b>	29.-	 

## Pasta and risotto

 <b>Fresh “primavera” fusilli pasta with vegetables</b>	39.-	
<b>Acquerello risotto, roasted king prawn and sundried tomatoes</b>	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 flavoured fillet of turbot</b> Candied sweet potato cubes	59.-	
<b>Red tuna steak</b> Grilled avocado, stuffed zucchini flower with quinoa and preserved lemon	55.-	
 <b>Shrimp Stroganoff</b> served with Basmati rice	43.-	
 <b>Dover sole from Bretagne</b> , grilled or “meunière” Seasonal vegetables and steamed potatoes with fresh herbs	79.-	
<b>Grilled fish</b> , may vary upon availability and weight (for 2 persons) <b>Turbot, John Dory or Sea bass</b>	19. - Per 100 grams	

## Meats

<b>Wagyu sirloin steak (200 grams)</b> , “Café de Paris” butter Homemade allumette potatoes and vegetable bouquet	149.-	
<b>Pan-fried veal chop</b> Goat cheese gnocchi, tomato and fava bean	59.-	
<b>Roasted lamb fillet with thyme, confit shoulder lasagne</b> Grilled baby aubergine and spring onion	45.-	
 <b>Chicken curry</b> served with Basmati rice Chutney and Indian sambals	49.-	
<b>Meat selection from the butcher to share</b> Upon availability and weight	19. - Per 100 grams	

## “Side dishes”

**Selection of:** Sautéed seasonal vegetables, green beans, roasted cauliflower, Creamed or steamed spinach, seared mushrooms, basmati rice, Mac & Cheese, potato mousseline, rock salted fries

10.-



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Origins of fish: Tuna from France, John Dory from the Atlantic, Sole and crab from Brittany, turbot from France or Spain, sea bass from Greece and prawns from Bangladesh

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

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