

Notre carte sur place et à l'emporter

A grignoter

Pão de queijo x5
brazilian rolls with Gruyere cheese and cassava flour

12.50

Mezze

15.00

Entrées

Creamy burrata
rainbow tomatoes
basil pistou

16.00

Breaded tomme cheese
appel relish
creamy cauliflower

18.00

Fresh salad
pan-fried prawns
shellfish vinaigrette

20.00

Beef carpaccio "Harry's Bar" style

20.00

Children until 12 years old

Plate of fish or meat
our team will inform you

Price on request

If you are prone to allergies or intolerances, the team will gladly inform you about the ingredients used in our dishes on request.

Prices shown are in Swiss francs with VAT included.



Plats

Creamy risotto
candied lemons & parmesan

28.00

Meunière perch fillets
aioli sauce
homemade fries and mesclun

38.00

Sea bream fillet
carrot juice reduction
fennel salad orange, lemon and dill

36.00

Sicilian beef tartare
homemade fries and mesclun

38.00

Beef steak
"beurre Maître d'hôtel"
grilled vegetables

40.00

Sélection de notre Maître Fromager Affineur J-A Dufaux

Selection of matured cheeses
Porto gel and dry fruits

15.00

Desserts

Artisanal sorbet or ice cream

4.50

Dessert of the day

9.00

Tiramisu amaretto coffee

12.00

Frosted lemon basil granita

14.00

Profiteroles
vanilla ice cream and hot chocolate

14.00

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