

(l')Aparté

	CHF
Seared Jumbo scampi, infusion of shrimps	38.-
Gillardeau oysters, granny smith apple, sorrel and oyster leaves	34.-
Scallop, leek, caviar signature from Aquitaine, finger lime	42.-
Handcaught seabass, periwinkles, chives, tannic sauce, vegetable ravioles	49.-
Salmon from Isigny, pink shrimps, curcuma	42.-
John dory from Brittany, shellfishes dressing	44.-
Saddle of "blue Champagne" rabbit, beetroots, red mustard cress	44.-
Pork tenderloin from Jussy, spinach, leek, salsify, truffled sauce	40.-
Pigeon from Bresse, sweet potato, butternut squash	49.-
Swiss and French cheeses assortment	17.-
Duo of coconut and v.i.p mango	14.-
Black forest cake	14.-
Variation around citrus	14.-

* Label « Genève Région Terre Avenir »



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