

Digestives	2cl	Softs	33cl
Amaretto	10	Coca-cola	5
Limoncello	10	(normal, zero or light)	
Moitié-moitié	10	Ramseier	5
Grappa	10	Royal Bliss tonic	5
		Orangina	5
Whisky	4cl	Fruit juice	5
Bulleit Bourbon	19	(pineapple, orange, cranberry)	
Hibiki Harmony	25		
			50cl 75cl
Rhum	4cl	Eau plate/gazeuse	5.5 8
Diplomatico	17		
Havana	12		
Zacapa	17		
Gin	4cl		
Hendrick's	16		
Tanqueray ten	16		
Tequila	4cl		
Don Julio Reposado	14		
Jose Cuervo	13		
Vodka	4cl		
Ketel One	12		

Starters

„Œufs surprises“, two slow cooked egg yolks topped with four spices whipped cream and served with smoked sturgeon blinis

Or „œufs surprise“ and endives contisées **V**

Snacked scallops, black olive emulsion and dried tomatoes

Beetroot sushi, langoustine and mint ceviche
*served on a plate by Laurin Schaub / NOV Gallery**

Squid carbonara spaghetti in trompe l'œil style

Main courses

Vegetable sushi, yellow pepper with peach and beetroot Nigiri **V**

Farm poultry supreme garnished with peach and roasted peppers, served with a jus

Slow cooked veal medallion, endives contisées with Pink Lady apple
*served on Philippe Cramer's Vals plates**

Wild prawns with espelette pepper, black radish and pear mille-feuille confit

Filet of John Dory poached in a Thai court-bouillon, spinach and caramelized hazelnuts

Desserts

Pineapple and apple salad, olive oil and acacia honey dressing

Chocolate and avocado soufflé

Ripened cheeses, leek and grape condiments

Deconstructed lemon tart

Cannabricot digestif courtesy of Holyweed

3 dishes / 69 CHF

**available for purchase 120 CHF/piece (Schaub) and 120 CHF/6 pieces (Cramer).
Other works on display by Philippe Cramer, Matteo Gonet and Simon Deppierraz (Mobilab).*

V = Vegetarian dishes

Drinks menu

Champagnes

	10cl	75cl
Champagne R, Ruinart	17	125
Champagne Blanc de Blanc, Ruinart		190

Red wine

Cabernet Sauvignon, Domaine Sophie Dugerdil, 2015	9	56
Saint Joseph Silice, Pierre de Coursodon, 2017	10	68
Héritage de Chasse Spleen, 2016		75
Special edition <i>artgenève</i>, Pinot noir, 2017		58
Malbec, Terrazas de los Andes, 2015		60
Le Difese Tenuta, San Guido, 2012		55

White wine

Chablis, Louis Latour, 2018	10	68
Pinot Gris, Domaine du Centaure, Claude Ramu, 2018	8	54
Empreinte Blanche, Jean-Michel Novelle, 2018		59
Riesling, Langhe Herzu, 2015		65
Grand Cour, Jean-Pierre Pellegrin, 2016		105

Rosé

La Tulipe Noire, Domaine des Peirecèdes, 2018	8	53
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Signature cocktails

Dark'n'Stormy Rhum Zacapa 23, lime, cane sugar, Angostura bitters, Ginger Beer	15
Moscow mule Vodka, lime, Angostura Bitters, Ginger Beer	16
Old Fashioned Bulleit Bourbon, cane sugar, Angostura bitters	15
Don Julio Paloma Tequila Reposado, grapefruit juice, lime, cane sugar, soda	16
Pegu Club Gin Jinzu, lime, orange liqueur, cane sugar, Angostura Bitters, orange bitters	16
Jinzu Toyama Gin Jinzu, dry vermouth, plum wine	16
Spritz	15
Hugo	15
Mojito	15