

SEVENTY

BUSINESS LUNCH 29.-

Served with small salad or soup of the day
With dessert of the day, extra 8.-

MON

TUE

WED

THU

FRI

À LA COUPE

Price per 50gr

Air-dried Grisons beef	14
Air-dried sausage from Grisons	15
Bellota Pata Negra ham	21
Thin slice of Longeole	12

TERROIR DEGUSTATION

Foie gras terrine, rhubarb chutney and
salad of young leaves

Cauliflower creamy soup flavoured with
star anise

Crispy trout fillet, herbs risotto, orange sauce

Assorted Swiss Cheese plate

Chocolate-banana tartlet, Gruyère double
cream ice-cream

3 courses at CHF 49

4 courses at CHF 65

5 courses at CHF 79



HORS D'OEUVRES

Foie gras terrine, rhubarb chutney salad of young leaves	21 29
Tuna tataki with roasted sesame seeds crunchy ratatouille, peppers coulis with white balsamic vinegar	31
Lettuce "our sauce"	7
Seasonal salad "our sauce"	11
Asparagus "Mimosa" style, truffle oil cherry tomatoes and mozzarella	21
Crab tartar with whole grain mustard marinated leeks, roasted cashew nuts and fresh mango	26
Heart of artichoke with tarragon egg "parfait", french toast	16

RAW BAR

Tartar of char fish marinated in soy sauce lime whipped cream 120gr 180gr	21 29
Sea bream ceviche	18 32
Grey shrimps and avocado cocktail	24
Beef tartar 120gr 180gr	25 34
Veal carpaccio with truffle dressing	23 37
Beef tartar with basil, capers virgin tomato salsa 120gr 180gr	27 36

CAVIAR

Served with blinis and sour cream

Prunier 10gr	32
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SOUPS

Green peas soup flavoured with coconut milk	14
Cauliflower creamy soup flavoured with star anise	13
Soup of the day	12

MAIN & SEASON

Perch fillets and mussels, cockles, clams cooked in a shallot and white wine broth	42
Duck tournedos, fine potatoes mousse flavoured with orange, green peas with smoked duck	35
Longeole sausage marinated in red wine Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Turbot slice roasted, potatoes "fondant" sautéed morels mushrooms	69
Crispy trout fillet, herbs risotto, orange sauce	34
Suckling pig preserved in Geneva honey and his jus, Darphin potatoes, glazed young carrots	37

VEGETARIAN

Watercress risotto	24
Ricotta lasagna flavoured with lemon-thyme	25
Chickpeas blini, red pepper purée, glazed autumn vegetables	26
Vegetarian chili with quinoa and avocado	24

SPECIAL

Most of our dishes are available gluten or lactose free. A list of all
allergen product is available, please ask our team member.

LABEL

Our restaurant is honoured with the "Ambassadeur du Terroir
Genevois" label and offers you the guarantee of quality of the
produce from the canton of Geneva.

MEATS ORIGIN

All our meats and poultry come from Switzerland, except Pata Negra
from Spain and duck from France.

FISH ORIGIN

Butterfly bream (breeding) - Europe
Ora King salmon - New Zealand
Caviar, cockles, clams - France
Scallops - Canada | Perch (breeding) - Poland
Char fish - Iceland | Shrimps - Netherlands
Tuna- Philippines | Crab - Greece
Mussels - Ireland
Trout - Spain (breeding)

GRILL

Butterfly gilt-head bream	38
Ora king salmon	39
Lamb rack from Vessy	49
Pork chop from Jussy	28
Roasted cockerel from Perly	25 34

GRILL "PREMIUM"

With bone marrow

Tomahawk Black Angus ~800gr	119
Fillet of beef 200gr	68
Entrecôte 180gr	39
Entrecôte 240gr	49
Veal chop ~350gr	59

SIDES 4.-

Spinach | Mix vegetables | Broccoli
Cardoons oven-grilled | French fries
Pan sauteed cherry tomatoes | Mac & Cheese
Baked potatoes with chives sour cream
Mash potatoes flavoured with olive oil
Beluga lentils | Basmati rice

DESSERTS 12.-

Plate of local cheeses
Crispy sesame meringue, coffee and aniseed
cream
Cheesecake yuzu-raspberry, Speculoos biscuit
Chocolate-banana tartlet, Gruyère double
cream ice-cream
Crumble with rhubarb and apple flavoured with
vanilla
Ice-cream 3 scoops
Gourmet coffee

VAT and service included

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W www.seventy5.ch