



BAR • RESTAURANT • GLACIER

LUNCH MENU
12AM-3PM

MONDAY TO FRIDAY

**Starter + Main
or Main + dessert of the day**
28

**Starter + Main + dessert of the
day**
36

STARTERS

- Vitello tonnato** 18
refreshed thinly sliced veal, capers and
tuna sauce
- Sea Bream • citrus** 20
marinated sea bream, burnt citrus
- Chickpea • broccoletti • lemon** 13
chickpeas au gratin, hummus, grilled
broccoletti, lemon

MAIN

- Risotto • perugine • saffron** 20
milanaise style risotto, perugine
- Back of meagre • gourd from Nice** 28
steamed meagre, tender gourd from Nice,
pomegranate condiment
- Chicken • small spelt • carrots** 30
crispy corn-fed chicken, small spelt,
seasonal mushrooms and carrots

INCONTOURNABLES

- Coquillettes • ham • truffle** 26
coquillettes, ham, Comté cheese,
béchamel, black truffle and cooking
juice
- Beef Tartare • scamorza • anchovies** 20
tender beef slice, scamorza, spicy cocktail
sauce cocktail, fries
- Steak • pepper • fries** 32
bœuf of the moment,
pepper sauce, fries
- Cesar salad** 20
fresh salad, chicken,
crispy croutons, Cesar sauce
- Croque-monsieur • fries** 20
toasted bread, béchamel,
ham, Comté cheese

CHILD MENU
TO 12 YEAR OLD

Main + dessert + soft drink
14

- 3 tomato casarecce
or
Beef steak, fries
- 2 scoops of ice cream or sorbet
of your choice
or
Chocolate mousse

DESSERTS

- Biscuit • chocolate** 14
minute-made chocolate biscuit, Peruvian
chocolate ice cream
- Apple pie** 12
Three vanilla ice cream
- Glaçata chocolate • hazelnut** 12
Peruvian chocolate and hazelnut ice
cream
- Affogato** 12
hazelnut praline, three vanilla ice cream,
lightly whipped cream, espresso

FROZEN CREAM

- Lemon • cocoa** 12
lemon cream, cocoa shortbread, confit
lemon sorbet, chocolate sorbet, lightly
whipped cream
- Citrus • vermouth** 12
confit citrus, grapefruit/vermouth sorbet,
lemon sorbet, Campari granité
- Liégeois chocolate** 12
chocolate cream, three vanilla and cho-
colate ice cream, lightly whipped cream,
shaved chocolate
- Pistachio • orange blossom** 12
pistachio praline, pistachio ice cream,
granité and soft orange blossom cream

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED

if you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order
European origin of our meats upon request