

# LA PLANCHA

## Our engagements

Fresh seasonal menu

### Proximity

Culinary creativity

Local products

Attentive & excellent service

### Modern baking quality

### Respect flavors

Usability

Noble Foods

### Authenticity

Tradition

Atmosphere

### Gourmet suggestions

*8% VAT*

*From our meat and poultry (CH-FR)  
(BOUCHERIE OF MOLARD)*

## APPETIZERS

*CREAMY SOUP OF THE DAY*

*Frs. 12.00*

*MEDLEY of MARINATED MIXED GRILLED VEGETABLES*

*With creamy artisanal burratina*

*(Casa Mozzarella-cow milk from Geneva)*

*Frs. 22.50*

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*AVOCADO TARTAR*

*With crab and citrus*

*appetizer Frs. 21.50*

*main Frs. 32.20*

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*RED TUNA TATAKI WITH SOY SAUCE*

*& Wakamé seaweed salad*

*appetizer Frs. 19.50 main Frs. 34.00*

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*ITALIAN SALADINE HOUSE DRESSING*

*Ruola, bresaola (IT), olives*

*Artisanal goat ricotta cheese and dried tomatoes*

*appetizer Frs. 22.50*

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*BASS CÉVICHE WITH LIME*

*appetizer Frs. 24.50*

*main Frs. 38.00*

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*PLATTER OF PATA NEGRA FROM BELLOTA*

*(Iberian Ham 70 gr.)*

*Frs. 28.00*

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*8% VAT included*

## MAIN COURSES

### *VEAL CHOP (250g CH) GREMOLATA STYLE*

*With honey glazed root vegetables*

*Frs. 49.50*

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### *NIDI DI RONDINE*

*Fresh pasta with baby spinach and artisanal ricotta goat cheese*

*Frs. 27.50*

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### *BEEF TARTAR*

*(CH- Boucherie of Molard)*

*With watercress and black bread*

*Frs. 34.50*

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### *GAMBAS SAUTÉED IN SATAY SAUCE*

*& rice noodles flavored in coconut milk*

*Frs. 36.50*

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### *STEAMED WILD MEAGRE (Seabass)*

*With crunchy fennel and olive vinaigrette*

*Frs. 42.00*

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### *BEEF TENDERLOIN (CH) ROASTED ON THE PLANCHA*

*With shallot confit and roasted hazelnuts*

*Frs. 46.50*

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### *SPELT CRUMBLE WITH BOHEMIAN VEGETABLES*

*With creamy artisanal burrata*

*Frs. 26.50*

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### *ROYALE DORADE (GILT-HEAD BREAM)*

*Flavored with citronella & ginger*

*(Served whole in foil)*

*Frs. 38.00*

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### *WHOLE ROASTED CHICKEN FROM GENEVA (GRTA)*

*With truffle butter*

*For two people Frs. 69.00*

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*8% VAT included*

## THE BURGER CORNER

**CHEESEBURGER Frs. 29.50**

*With pure ground beef*

*(CH- Boucherie of Molard)*

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**ANNA'S BURGER Frs. 37.50**

*With pure ground beef & truffle*

*(CH- Boucherie of Molard)*

**& Quail egg**

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**« HOM-BURGER » (lobster)**

*Truffled french fries Frs. 37.50*

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**PERIGORD-STYLE BURGER**

*With steared foie gras and fresh figs*

*With pure ground beef*

*(CH- Boucherie of Molard)*

**Frs. 36.50**

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## Fondues on the terrace

*(Fondues served only evenings on the terrace)*

Master cheese makers G. Oberson & F. Roy

**FONDUE (half and half) Frs. 26.--**

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**CHAMPAGNE FONDUE Frs. 29.--**