



glass  
10 cl      bottle  
75 cl

## RED WINE

<b>Wine of day</b>	5.50	27.50
<b>La Vieille Ferme</b> , Famille Perrin, Ventoux 2016	6.50	32.50
<b>Pizarras de Otero</b> , Mencia, Castilla y León 2017	6.50	32.50
<b>Rigoleto</b> , Collemassari, Famille Bertarelli, Toscane 2020	6.50	32.50
<b>Pata Negra Valdepeñas Reserva</b> , Bodega Jose Garcia Tempranillo, Espagne 2014	7.50	37.50
<b>Gamay</b> , Domaine des Molards, Genève 2022	7.50	37.50
<b>Delas «Saint-Esprit»</b> , Côtes du Rhône 2018	7.50	37.50
<b>B de Maucaillou</b> du Château Maucaillou, Bordeaux Supérieur 2017	8.50	42.50
<b>6ème Sens</b> , Gérard Bertrand, Pays d'Oc 2020	8.50	42.50
<b>Nero d'Avola</b> , Feudo Arancio, Sicile 2021	8.50	42.50
<b>Duas Quintas Tinto</b> , Ramos Pinto, Douro 2019	9.50	47.50
<b>Pinot Noir</b> , Domaine des Molards, Russin 2022	9.50	47.50
<b>La Chapelle de Potensac</b> , Château Potensac, Médoc 2013	10.50	52.50
<b>Bourgogne Pinot Noir</b> , Domaine Justin Girardin 2017	10.50	52.50
<b>Gamaret</b> , Domaine Les Perrières, Peissy 2023	10.50	52.50
<b>Lirac</b> , Plateau des Chênes, Famille Bréchet, Rhône méridional 2017	11.50	57.50
<b>Rosso dei Notri</b> , Tua Rita, Toscane 2022	11.50	57.50
<b>Terrazas de Los Andes</b> , Malbec, Argentine 2021	11.50	57.50
<b>Lapostolle</b> Cabernet sauvignon Grand Sélection, Apalta Valley, Chili 2020	12.50	62.50
<b>Marqués de Riscal «Reserva»</b> , Rioja, Espagne 2019	12.50	62.50
<b>Pleine Lune</b> , Domaine Beauthorey, Pic Saint Loup 2010	12.50	62.50
<b>Moulin à Vent</b> , Domaine Olivier Merlin, Beaujolais 2015	13.50	67.50
<b>Le Difese</b> , Tenuta San Guido, Toscane 2022	14.50	72.50
<b>Tempo d'Angélus</b> , De Boüard de Laforest, Bordeaux 2021	15.50	77.50
<b>Goulée by Cos d'Estournel</b> , Médoc 2014	19.50	97.50

## WHITE WINE

<b>Tariquet Ugni blanc</b> , Côtes de Gascogne 2020	6.50	32.50
<b>Chasselas</b> , Domaine des Molards, Genève 2022	7.50	37.50
<b>Sauvignon Grand Selection</b> , Lapostolle, Chili 2022	8.50	42.50
<b>Les Premières Grives</b> , Tariquet, Côtes de Gascogne 2022	9.50	47.50
<b>Bourgogne aligotè</b> , Domaine de Pierre Morey 2020	10.50	52.50

## ROSÉ WINE

<b>Jolies Filles «by Yssole»</b> , Aegerter, IGP Méditerranée 2023	6.50	32.50
<b>Château La Mascaronne</b> , Côtes de Provence 2023	14.00	77.00

## CHAMPAGNE & SPARKLING

<b>Asolo Rissieri</b> , Enrico Bresolin, Prosecco Superiore, Bio	9.50	47.50
<b>Jeeper Grand Assemblage</b>	16.00	90.00
<b>Moët &amp; Chandon Brut Impérial mini</b> (2 coupes)		42.00

ASK FOR OUR SELECTION OF GRANDS CRUS

We d'ont serve any jug of water



*To keep you waiting:*  
Beef carpaccio or tartar on toast  
or duo of appetizer 18.-

## SWISS LOCAL BEEF WINE & BEEF SAUCE «CHEF'S SECRET»

<b>Rib-eye steak, Wine &amp; Beef sauce green salad, french fries and/or green beans</b>	
Half rib-eye steak (90 g)	28.-
Rib-eye steak (180 g) <i>in two servings</i>	45.-
Big rib-eye steak (270 g) <i>in two servings</i>	62.-

<b>Rib-eye steak Bio, Wine &amp; Beef sauce green salad, french fries and/or green beans</b>	
Half rib-eye steak Bio (90 g)	32.-
Rib-eye steak Bio (180 g) <i>in two servings</i>	49.-
Big rib-eye steak Bio (270 g) <i>in two servings</i>	66.-
Rib-eye steak available «halal» on asking.	

<b>Burger, Wine &amp; Beef sauce, french fries*</b>	
Classic Burger (110 g)	25.-
W&B Burger, rib-eye steak (90 g)	29.-
W&B Burger, rib-eye steak Bio (90 g)	33.-

<b>Beef tartare, french fries</b>	
Beef cut with the knife (120 g)	36.-

<b>Beef carpaccio, french fries</b>	
Thinly sliced beef (120 g)	32.-

## SALADS & CHEESES

Big salade with french fries (eggs, cherry tomatoes, chicken)	28.-
Tataki tuna with salad* (eggs, cherry tomatoes, green beans)	32.-
Vegetable broth and its supreme poultrye (winter)	22.-
Mozza di buffala with red, yellow, green tomatoes* (summer)	25.-
Selection of swiss cheeses	15.-

*Extra sauce / salad or fries or green beans* 3.- / 5.-



Certified swiss Bio : Pasture raised and fed beef  
Origin of chicken : Switzerland

\* Without The Fork's discount

Our prices are on CHF and TVA included © Arthursgroup