

# Autumn menu

Served from noon to 3 p.m. and from 7 p.m. to 11 p.m

## For lunch


|  |      |
|--|------|
| Our dish of the day                              | 28.- |
| Starter of the week or Dessert + Dish of the day | 42.- |
| Starter of the week + Dish of the day + Dessert  | 59.- |

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## Starters

|   |             |
|---|-------------|
|  Seasonal greens seasoned with "appetit" vinaigrette                   | 14.-        |
|  Autumn salad : treviso, bleuchâtel cheese , grapes and white balsamic | 18.-        |
| 63°C egg, veal juice glazed salsify and garlic mouillette   | 24.-        |
| Caesar salad, baby romaine lettuce, roast chicken, parmesan shavings, bacon chips, herbed croutons and Caesar dressing                                  | 29.-        |
| Vitello tonnato, finely sliced slow cooked veal, tuna and capers sauce, pickled red onions  | 29.- / 39.- |
| Leek and potato velouté, candied potato with brown butter and chive oil with or without ossetra caviar  | 22.- / 28.- |
| Dim sum with shrimp and bacon, sweet and sour sauce   | 24.- / 30.- |

## Pasta & Risotto

|  |      |
|--|------|
| Penne alla campagnola, chicken oysters with garlic, parsley and wild mushrooms   | 28.- |
| Tagliatelle Santoni with bolognese sauce, aged parmesan and basil  | 34.- |
| Risotto with sautéed scallops, chives emulsion   | 38.- |
|  Celeriac vegetable risotto, candied celery and smoked emulsion | 36.- |

### *Caviar Prunier "Osciètre Classique"*

|                 |       |
|-----------------|-------|
| The box of 10g  | 30.-  |
| The box of 50g  | 160.- |
| The box of 125g | 290.- |

Prices in swiss franc, VAT included


## *Fish*

|  |      |
|--|------|
| Scottish red label salmon marinated in teriyaki, carrots infused with cream and ginger "Alain Senderens" style | 40.- |
| Perch fillets (depending on arrival), french fries and salad   | 54.- |
| Demi-glace glazed turbo with red wine poached baby pear, speatzle and cranberry                                | 58.- |

## *Meats*

|  |       |
|--|-------|
| Poultry supreme witht lemon cream sauce, roasted cauliflower meunière and sautéed potatoes   | 46.-  |
| Rosemary smoked venison cutlet, röstis and béarnaise sauce   | 56.-  |
| Beef filet with mixed peppercorn sauce, sautéed broccolini, crispy potato millefeuille   | 62.-  |
| Grilled prime rib with Big Green Egg served with 2 side dishes of your choice (for 2 people) (evening only, 30 minutes of cooking) | 190.- |

## *Cheese*

|   |      |
|---|------|
|  24 month matured Gruyère from Maison Bruand | 25.- |
|---|------|

## *Desserts & Artisanal Ice cream*

|   |      |
|---|------|
| Chef's chocolate lava cake with salted butter caramel ice cream   | 16.- |
| Seasonal fruit plater   | 19.- |
| Master Pastry Chef's creations on tray  | 16.- |
| Artisanal ice creams and sorbets (the scoop 6.-)<br>Arthur's sundaes<br>Our signature "Trompe l'oeil" sorbets |      |

*Ask for our Menu*

## *Additional side dishes*

|                   |      |
|-------------------|------|
| Fries             | 10.- |
| Market vegetables | 10.- |
| Basmati rice      | 8.-  |
| Green vegetable   | 10.- |
| Mashed potatoes   | 12.- |






 Vegetarian dish

Halal dish on request

# Bar Menu

Served from 3 p.m. to 7 p.m. and from 11 p.m. to 2 a.m.

## Salty

|   |      |
|---|------|
| <b>Selection of artisanal charcuterie</b>   | 29.- |
| Parma ham, mortadella, Grisons meat, cecina and truffle ham   |      |
|  <b>Assortment of aged cheese, toasted bread and candied fruits with mustard</b> | 27.- |
| Gruyère, Parmesan, Bleuchâtel, Taleggio and Pecorino  |      |
| <b>Caesar Salad</b>   | 29.- |
| Baby romaine lettuce, roast chicken, parmesan shavings, bacon chips, herbed croutons and Caesar dressing  |      |
| <b>Burger Arthur's "Swiss touch"</b>  | 32.- |
| Toasted buns, ground beef steak, tomato, salad, gruyere, candied onions, mustard mayonnaise, with or without bacon  |      |
| <b>Club sandwich "Classic"</b>  | 30.- |
| Toasted bread, grilled chicken filets, salad, tomato, hard-boiled egg, mayonnaise, with or without bacon  |      |
| <b>Club sandwich "Nordic"</b>   | 32.- |
| Toasted bread, smoked salmon, salad, tomato, hard-boiled egg, avocado, mayonnaise   |      |
| <b>Penne or Spaghetti and sauce of your choice</b>  | 28.- |
|  Tomato and basil  |      |
|  Arrabiata   |      |
|  Bolognese   |      |
|  Basil pesto   |      |
| Smoked salmon with cream  |      |

## Sweet

|   |      |
|---|------|
| Chef's chocolate lava cake with salted butter caramel ice cream | 16.- |
| Seasonal fruit plater   | 19.- |
| Master Pastry Chef's creations on tray                          | 16.- |
| Artisanal ice creams and sorbets (the scoop 6.-)                |      |
| Arthur's sundaes  |      |
| Our signature "Trompe l'oeil" sorbets                           |      |

*Ask for our Menu*

# Arthur's