

OUR CHEF BRUNO MARCHAL,

skillfully revisits the local classics and brings out the best of carefully selected produce, mostly from local producers.

His philosophy: offering a cuisine with classic references yet bold interpretations, always reasonably priced.



Côte Square is innovating the classic lunch service by enabling diners to 'custom-tailor' their table service. Setting the colour-code car to red signals that you want to be left in peace, limited to the essential in-and-out table service; turn it green side out to signal that you want to enjoy the classic regular service.

MENUS

LE MENU DES PÊCHEURS

Crabmeat and swordfish fillet, avocado mousse and shellfish broth



Roasted sea bass with olives, fennel



Assorted Li Chu 64% black chocolate

CHF 86.- (*Cheese trolley CHF 12.-*)

LE MENU DES CHASSEURS

Wild boar terrine and just seared fillet, chanterelle and pistachio dressing



Deer sirloin, shallots in red wine with celeriac, sauce grand-veneur
with blackcurrant



All around the chestnut

CHF 91.- (*Cheese trolley CHF 12.-*)

LE MENU CHEMINS DES GOURMETS

All around cauliflower



Stewed chicken breast,
mushrooms and butternut



Poached pear in red wine, pistachio cake

CHF 76.- (*Cheese trolley CHF 12.-*)

LE MENU CHEMINS DES PASSIONNÉS

*Menu served only for 2, 4, 6... persons,
last order at 1pm for lunch and 9.30pm for dinner)*

Pan fried duck liver in Valais bacon,
Geneva lentils



Roasted cod with soy sauce, vanilla carrots,
ginger-lemongrass juice



Fillet of beef, cheek rillettes with salsify,
confit chestnuts



Choice of dessert

CHF 99.- (*Cheese trolley CHF 12.-*)

BRUNO MARCHAL
ET SA BRIGADE VOUS PROPOSENT

*En route vers les chemins
de la découverte...*

LA CROISÉE DES CHEMINS (STARTERS)

Wild boar terrine and just seared fillet,
chanterelle and pistachio dressing
CHF 34.-

Pan fried duck liver in Valais bacon, Geneva lentils
CHF 32.-

Crabmeat and swordfish, fillet, avocado mousse
and shellfish broth
CHF 30.-

All around cauliflower
CHF 26.-

*To ensure we always get the freshest top-quality ingredients, we only source and select our ingredients directly from our local farmers and suppliers.
Choosing to work with locally-sourced produce markets means there may be times we cannot get hold of everything on the menu, in which case we apologize in advance.*

FISHES AND MEATS (MAIN COURSES)

Roasted sea bass with olives, fennel

CHF 45.-

Roasted cod with soy sauce, vanilla carrots, ginger-lemongrass juice

CHF 39.-

Deer sirloin, shallots in red wine with celeriac, sauce grand-veneur
with blackcurrant

CHF 46.-

Stewed chicken breast, mushrooms and butternut

CHF 39.-

Fillet of beef, cheek rillettes with salsify, confit chestnuts

CHF 48.-

LES SUGGESTIONS ITALIENNES

En route vers l'Italie
(MAIN COURSES)

Confit lamb shank with thyme, butternut risotto
CHF 49.-

Truffle ravioli «del plin», smoked speck
CHF 49.-

Basil gnocchi, roasted prawns and parmesan
CHF 39.-

***For more details about allergens in our dishes,
please ask to our head waiter.***

Our meats are sourced from:

*Valais bacon: Switzerland / Beef: Switzerland / Lamb: Switzerland, Ireland / Chicken: France, Switzerland
Speck: Italy / boar: France / Deer: New-Zeland, Austria / Foie gras: France*

Our fishes are sourced from:

Seabass: Greece / Prawns: Vietnam / crabmeat: Pacific Centre-West / Swordfish: Pacific Centre-West / Cod: Northeast Atlantic

LE CHEF VOUS PROPOSE

LA VENELLE DES DOUCEURS

All around the chestnut

CHF 17.-

Poached pear in red wine, pistachio cake

CHF 17.-

Assorted Li Chu 64% black chocolate

CHF 17.-

Cheese trolley

CHF 16.-

...ou les Classiques

Coffee tiramisù, espresso ice cream

CHF 13.-

Apple tart, caramel ice cream

CHF 13.-

VAT and service included