

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 reference yet bold interpretations, always reasonably priced.



*Coté square innovates by offering a "tailor-made" approach.
To indicate your wish for a discreet service with limited interventions, place the colour code on the red side;
on the other hand, the green side will indicate your desire to benefit from a classic service*

Menus

Le Menu des Pêcheurs CHF 80.- (*Cheese trolley CHF 12.-*)

Crab meat and roasted shrimps, gazpacho and focaccia toast

— 00 —

Soy roasted tuna filet, tomato variation

— 00 —

Soft pistachio cake, red fruits sorbet

Le Menu des Eleveurs CHF 85.- (*Cheese trolley CHF 12.-*)

Half-cooked slices of beef and its tartare with olives and dried tomatoes

— 00 —

Veal in a basil crust and zucchini flower

— 00 —

Apricot and verbena dessert

En route vers les chemins de la découverte...

La croisée des chemins (Starters)

Octopus carpaccio, crunchy vegetable vinaigrette with kalamansi
and rosemary crumble
CHF 27.-

Half-cooked slices of beef and its tartare with olives and dried tomatoes
CHF 28.-

Crab meat and roasted shrimps, gazpacho and focaccia toast
CHF 30.-

Les classiques...

Starters

Burrata, tomatoes with spring onions and focaccia toast with olives
CHF 28.-

Chicken Caesar salad
CHF 25.-

Smoked salmon plate
CHF 35.-

Gazpacho and tomato carpaccio on focaccia toast with olives and basil
CHF 18.-

Vegetable soup
CHF 14.-

Origin of the meat:

Beef: Switzerland/ Veal: Switzerland/ Lamb: New Zealand/ Chicken: Switzerland/ France/ Speck : Italia

Origin of the fish:

*Salmon: Norway-Scotland/ Tuna: East Indian Ocean/ Octopus: Mediterranean - Atlantic/ Crab: Pacific Central
West/ Sea bass Greece/ Shrimp: Pacific Central West*

En route vers les chemins de la découverte...

Fish and Meat (Main Courses)

Soy roasted tuna filet, tomato variation
CHF 42.-

Veal in a basil crust and zucchini flower
CHF 47.-

Lamb shank confit with thyme, eggplant with Taggiasche olives
CHF 49.-

*In order to preserve all their quality and freshness, we would like to inform you that all our products
Are rigorously selected directly from the producers and craftsmen.
We are dependent on the market and some products may occasionally be missing,
We apologise in advance for this.*

Les classiques...

Main Courses

Beef entrecote with *Béarnaise* sauce

CHF 49.-

Chicken fillet, herb butter crust

CHF 39.-

Roasted sea bass with virgin dressing

CHF 39.-

Choice of side dishes: vegetables, rice, French fries, salad

Pastas (Main courses)

Basil and parmesan gnocchi with roasted shrimps

CHF 36.-

Truffle and smoked Speck ravioli « del plin »

CHF 49.-

En route vers les chemins de la découverte...

La venelle des douceurs (desserts)

Soft pistachio cake, red fruits sorbet
CHF 15.-

Apricot and verbena dessert
CHF 15.-

Coffee tiramisù, espresso ice-cream
CHF 14.-

Apple tart, caramel ice-cream
CHF 14.-

Ice-cream and Sorbet
CHF 4.- the scoop

*For more information about allergens in our dishes
Please contact our head waiter*