

Valentine's Day Dinner

Skrei cod
maitake mushrooms and Thai broth

Scallops
black truffle espuma,
roasted cauliflower and kumquat gel

Veal Fillet
cocoa sauce, leek ravioli with foie gras
crispy potatoes and ginger

Pré-dessert

Dark chocolate soufflé tart
pineapple marmelade and Papua Vanilla

Mignardises

Served on Saturday 14 February

CHF 140.- per person

Fine meal accompanied by live music



LE BAR
BRISTOL GENÈVE

Délices à deux

Skewers of roasted scallops, black Melanosporum truffle

CHF 38.-

Foie gras opera with cocoa

CHF 38.-

Love elixir

Champagne Laurent-Perrier, La Cuvée

CHF 20.-

Cocktail First Kiss

Pomegranate Joseph Cartron, pineapple,
cranberry, Champagne Laurent-Perrier

CHF 25.-

Champagne Laurent-Perrier, La Cuvée rosé

CHF 28.-