

l'iodé

MENU OF THE WEEK *on the board*

Starter + main + dessert 38.-
Starter + main *or* main + dessert 32.-

À LA CARTE

	Starter	Main
Roasted cauliflower creamy soup, <i>arugula, and watercress oil</i>	15.-	
Tiffany's salad, <i>prawns and calamaretti</i>	18.-	34.-
Beef tagliata, <i>arugula and almonds</i>	21.-	41.-
Green asparagus, <i>perfect egg, mimosa mayonnaise</i>	22.-	42.-
Trout gravlax, <i>horseradish cream</i>	19.-	36.-
Pike-perch fish and chips, <i>light smoked eggplant mayonnaise</i>		29.-
Green asparagus risotto, homemade <i>smoked salmon</i>		38.-

DESSERTS ON THE TRAY (our desserts change during the week)

Our selection of tartlets, millefeuille, chocolate whipped panna cotta... 11.-

Origin of our fresh products

Calamar	FA087
Prawns	Vietnam
Trout	France
Pike-perch	Caspian Sea
Salmon	Scotland
Beef	Switzerland



Please let us know if you have any allergies or dietary requirements. Some of our dishes may contain trace ingredients.

CHF – Service charge and 7.7% VAT included