

l'iodé

MENU OF THE WEEK

Starter + main + dessert	38.-
Starter + main <i>or</i> main + dessert	32.-

STARTERS

Tiffany salad, <i>prawns and calamaretti</i>	19.-
Pea velouté, <i>poached egg</i>	18.-
King oyster mushrooms with parsley, <i>lamb's lettuce salad</i>	21.-
Salmon rillettes, <i>creamed spinach</i>	20.-

MAINS

Pike perch fish & chips, <i>light seaweed mayonnaise</i>	29.-
Grilled sea bream fillet, <i>beurre blanc with black olives</i>	39.-
Grilled chicken supreme, <i>morel mushroom cream</i>	48.-
Parmesan risotto, <i>orange confit carrots</i>	29.-

DESSERTS ON TRAY (our dessert change during the week)

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

Origin of our fresh products

Sea bream	Corsica
Pike perch	Estonia
Poultry	Switzerland
Calamaretti, prawns	zone FA087
Salmon	Switzerland



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

Prices include service charge and 7.7% VAT