

l'iodé

STARTERS

Crispy tuna, <i>Thai houmous, broccoli</i>	21.-
Trout gravlax, <i>sweet chili, horseradish, red radish</i>	19.-
Sea bream ceviche, <i>passionfruit, lime, green asparagus</i>	18.-
Mozzarella di Buffala cream, bread and greek olives, <i>basil</i>	15.-

MAIN

Grilled octopus, <i>piquillos cream, smoked eggplants, onions, fried scallion</i>	42.-
Swordfish tartar, <i>fattouch salad, coco</i>	45.-
Smoked salmon carpaccio, <i>sauce vierge with tamarin, quinoa salad, mint</i>	41.-
Pikeperch, <i>green asparagus, hollandaise sauce, potatoes chips</i>	44.-

DESSERTS

Dark chocolate fondant, <i>raspberries, caramelized pecans</i>	17.-
Breton shortbread, <i>lemon cream, licorice ice cream and meringue</i>	16.-
Coconut blancmange, <i>fried ginger, mango tartar</i>	15.-

Origin of our fresh products

Tuna	Indian Ocean
Trout	France
Sea bream	Corse
Octopus	FA087
Swordfish	Indian Ocean
Salmon	Switzerland
Pikeperch	Caspian Sea



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