

l'iodé



STARTERS

Crispy polenta, butternut cream, mushrooms, gruyère fondue	18.-
Semi-cooked Jura trout, spinach, potato espuma, sorrel beurre blanc	21.-
Scallops, leek fondue, hollandaise sauce	15.-
Tiffany's salad, calamaretti, shrimp	16.-

MAIN COURSES

Ricotta and pumpkin ravioli, shiitakes, mushroom sauce	34.-
Sea bass, artichokes, dried tomatoes, black garlic and barigoule sauce	39.-
Line-caught fish, variation of Jerusalem artichoke, meunière sauce	46.-
Charles Murgat's arctic char, cauliflower, clementines	42.-
Fish and chips	28.-
Tiffany's salad, calamaretti, shrimp	29.-

MENU OF THE WEEK

on the board, lunch and dinner

Starter + main & dessert of the day offered
38.-

Origin of our fresh products

Arctic char - France | Shrimp - Vietnam | Pike-perch - Kazakhstan | Calamaretti - South-East Atlantic
Trout - Switzerland | Sea bass - Spain | Line-caught fish - France | Scallops - France

Please let us know if you have any allergies or dietary requirements.

Some of our dishes may contain allergens.

CHF - Service charge and 8.1% VAT included

#artattiffany - watercolor illustrations by the Ukrainian artist Diana Spirova