

# l'iodé



## STARTERS

|   |      |
|---|------|
| Marinated yellowtail, variety of cucumber, lemon and olive oil (cold starter) | 25.- |
| Octopus, 'nduja, potato cream, lemon  | 22.- |
| Eggplant arancini, basil mozzarella and scamorza cream                        | 19.- |
| Tiffany's salad, calamaretti, shrimp  | 17.- |

## MAIN COURSES

|  |      |
|--|------|
| Ravioli Stuffed with Ricotta, Grilled Prawns, and Tomato Coulis        | 36.- |
| Sea bass, artichokes, dried tomatoes, black garlic and barigoule sauce | 39.- |
| Cod with ratatouille-style garnish                                     | 41.- |
| Teriyaki-glazed Jura trout, seasonal crunchy vegetables, rice chips    | 44.- |
| Fish and chips   | 32.- |
| Tiffany's salad, calamaretti, shrimp                                   | 29.- |

## MENU OF THE WEEK

*on the board, lunch and dinner*

**Starter + main & dessert of the day offered  
39.-**

Origin of our fresh products  
Yellowtail – North sea | Shrimp - Vietnam | Cod - Norway  
Calamaretti – Southeast Atlantic | Octopus - Spain | Sea bass - Spain | Trout – Jura | Pikeperch - Kazakhstan

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