

l'iodé

MENU OF THE WEEK

on the board, lunch and dinner

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

STARTERS

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| The hidden egg Perfect egg, asparagus, mushrooms and parmesan | 15.- |
| Calamaretti Lightly seared squid, tomatoes, pearl onions and taggiasche olives | 18.- |
| Jura's trout Trout tartare, apple, cucumber, samphire and yoghurt ice cream | 16.- |
| Tiffany's salad Salad with octopus and shrimps, Tiffany sauce | 16.- |

MAIN COURSES

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| Sea bass Sea bass, artichokes, dried tomatoes, black garlic and barigoule sauce | 39.- |
| Mediterranean tagliatelle Homemade tagliatelle, langoustine, burrata and basil | 29.- |
| Wild octopus Crispy octopus, potatoes, asparagus, lemon and 'nduja | 36.- |
| Turbot Roasted turbot, fennel, orange and saffron | 42.- |
| Fish and Chips Pike-perch fillets, homemade sauce and fries | 28.- |
| Tiffany's salad Salad with octopus and shrimps, Tiffany sauce | 29.- |

Extra sides | 5.-

jasmine rice, potato espuma or fennel salad

DESSERTS

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| On the tray | 11.- |
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Origin of our fresh products

Octopus - Spain | Prawns - Vietnam | Pike-perch - Kazakhstan | Calamaretti - South-East Atlantic | Trout - Switzerland | Sea bass - Corsica | Langoustine - UK | Turbot - Spain



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

Some of our dishes may contain allergens.
CHF – Service charge and 7.7% VAT included