

l'iodé



STARTERS

Crispy polenta, butternut cream, mushrooms, gruyère fondue	18.-
Semi-cooked Jura trout, spinach, potato espuma, sorrel beurre blanc	21.-
Seaweed arancini, octopus mayonnaise	15.-
Tiffany's salad, calamaretti and shrimps	16.-

MAIN COURSES

Stuffed pumpkin ravioli, autumn chanterelles, parmesan, veal gravy	34.-
Sea bass, artichokes, dried tomatoes, black garlic and barigoule sauce	39.-
Line-caught fish, variation of Jerusalem artichoke, ginger fish stock	46.-
Turbot, cabbage maki, burrata, marinère sauce	42.-
Fish and chips	28.-
Tiffany's salad, calamaretti and shrimps	29.-

MENU OF THE WEEK

on the board, lunch and dinner

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

Origin of our fresh products

Turbot - Spain | Prawns - Vietnam | Pike-perch - Kazakhstan | Calamaretti - South-East Atlantic
Trout - Switzerland | Sea bass - Spain | Line-caught fish - France | Octopus - Centre-East Atlantic

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

#artattiffany - watercolor illustrations by the Ukrainian artist Diana Spirova