

l'iodé



STARTERS

Pumpkin crème brûlée, smoked pike, citrus	23.-
Crispy panisse, chickpeas, black cabbage	21.-
Seaweed arancini, octopus mayonnaise	18.-
Tiffany's salad, calamaretti, shrimp	16.-

MAIN COURSES

Chestnut flour gnocchi, ceps, parmesan	32.-
Sea bass, artichokes, dried tomatoes, black garlic and barigoule sauce	39.-
Turbot, layered chard, wine sauce	46.-
Monkfish, white beans cream, chorizo and its emulsion, olives	45.-
Fish and chips with perch from Valais	28.-
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
Pike – France | Shrimp - Vietnam | Turbot - Spain
Monkfish – France | Octopus - NE Atlantic | Sea bass - Spain | Perch – Spain | Calamaretti – SE Atlantic

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