


Welcome to our restaurant La Récolte. We are delighted to present you our summertime Menu.




Our restaurant is honoured with the “**Ambassadeur du Terroir Genevois**” label and offers you the guarantee of quality of the produce from the canton of Geneva.

Typical local dishes are marked with the logo of the ambassadeurs.  
Ask for our wine list to discover a large selection from Geneva's vineyards.

## starters

	Féra fish and omble fish terrine, with green asparagus	19.-
	Lobster and asparagus salad with white truffle oil	29.-
	Foie gras terrine and its crème brûlée scented with peanuts, quince compote	27.-
	Beef carpaccio ravioli with parmesan cheese, rocket salad with balsamic sauce	24.-/ 36.-
	Caesar salad with shrimps	18.-/ 27.-
<b>v</b>	Antipasti and salad buffet	17.-

## soups



	Lake fish soup spiced with cumin (pike, féra and omble) and crayfish	15.-
<b>v</b>	Roasted tomato gaspacho with basil sherbet	13.-

VAT 7,6% and service included

## pasta & vegetables

- v Potato gnocchi with radicchio cream and gruyère cheese 25.-
- v Broad beans and summer vegetables risotto 24.-
- v Stir-fried vegetables in Thai green curry and coconut milk sauce, served with basmati rice 19.-
- v Spinach and ricotta agnoloti with basil cream 26.-

## fishes

-  Filet of perch from Lake of Geneva (upon availability) with meunière sauce 45.-
-  Roasted filet of féra fish in chasselas wine and citrus sauce 36.-
- Herb roasted monkfish with passion fruit sauce 42.-
- Mixed fish skewer with vièrge sauce 35.-

*Whole fish, depending on the catch of the day, prepared to your liking with a choice of condiments  
Price per 100 gr*

Farm-bred Corsican sea bass for 1 or 2 persons  
Baked on a bed of fennel and herbs, flavoured with olive oil

Gilthead bream for 1 or 2 persons  
Baked on a bed of fennel and herbs, flavoured with olive oil

“Petit Bateau” French sole grilled or with meunière sauce

*Our Buffet fishes are served with the vegetables according to the harvest and rice,  
steam potatoes, gratinated potatoes or french fries*

VAT 7,6% and service included

## meats & poultry

 Stuffed quail with Pinot Noir sauce	36.-
 Grilled longeole with gruyère cream served with baked potatoe	29.-
 Grilled lamb chops from Vessy, eggplant caviar and fried potatoes	48.-
Zurich-style sliced tender veal with "Rösti" potatoes	42.-
Duck breast flavoured with Sichuan pepper, served with wild rice and seasonal vegetables	36.-
Tandoori chicken served with raïta and naan	29.-
Entrecote beefsteak with sauce and garnish of your choice	220 gr 41.-
(Waiting time depend on the cook wished)	450 gr 80.-

*Choice of sauces: Café de Paris sauce, wine sauce, béarnaise, pepper sauce or mushroom sauce*

*Our beef are served with vegetables according to the harvest and rice, steam potatoes, gratinated potatoes or french fries*

 = Ambassadeur du Terroir Genevois

**v** = Vegetarian

All our meats are Swiss origin, except the duck (France).

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