



CAFÉ - DÉJEUNER - DÎNER

STARTERS

Pig's head paté, sardines from Cantabrico and confit onions from Tropea	23.-
Lac Léman pike croquette and herbal ravigote sauce	26.-
Vitello tonnato - Thinly sliced veal, tuna emulsion, mostarda di Cremona and fried capers	22.-
Crispy egg, mushrooms, lovage emulsion, cep and Pedro Jiménez vinegar sauce	19.-
Beetroots, blackberries, pistachios, black garlic and goat cheese from Valais	19.-
Green salad, cider vinaigrette from Meinier, puffed grains, apple powder and focaccia	12.-

MAINS

Rabbit saddle stuffed with foie gras, thighs croquette, Jerusalem artichoke and offal toast	33.-
Pink trout from Jura, mussels bouillabaisse, rouille sauce, chickpeas and lard from Valais	33.-
Line caught sea bream, turnip rooted-chervil purée, <i>gnudi</i> , Brussels sprouts and seashells and kombu emulsion	35.-
Chicken breast from Satigny, grilled thighs, glazed baby vegetables, spiced sweet potatoes purée and citrusy jus from Niels Roden	36.-
Salt baked knob celery caramelized with miso, autumn truffle and chestnuts	25.-

DESSERTS

Le François - Muscovado sugar puff pastry, lemon and olive oil curd and croissant ice cream	12.-
L'Opera - »Orfève» 85% chocolate ganache and tangerine sorbet	14.-
Rum babà and double cream from Gruyère whipped with hazelnuts praliné	12.-

GRAND THÉÂTRE DE GENÈVE

5 place de Neuve, 1204 GE / 0 22 322 54 00
@cafedelaplage_gtg / www.gtg.ch/cafe