

SOUS LES ÉTOILES

OUR HOMEMADE DISHES ARE PREPARED ON SITE FROM RAW PRODUCTS/WE MAKE MAXIMUM USE OF THE PRODUCTS FROM OUR VEGETABLE GARDEN ON THE ROOF OTHERWISE WE SELECT THEM WITH THE GREATEST CARE

LUNCH FORMULA

CONSULT THE SLATE OF THE DAY

17€

STARTER OF THE DAY + DISH OF THE DAY
WHERE
DISH OF THE DAY + DESSERT OF THE DAY

DINER FORMULA

CONSULT THE SLATE OF THE DAY

25€

STARTER OF THE DAY
TODAY'S SPECIAL
DESSERT OF THE DAY
(EXCLUDING DRINKS)

ALLUME PAPILLES

JERUSALEM ARTICHOKE VELOUTÉ WITH HAZELNUTS 9 €



SPINACH SOFT-BOILED EGG WITH CREAM AND SALMON EGG 10.50€



ROASTED APPLE GOAT CHEESE MOUSSE, WALNUT CROUTON CIDER REDUCTION 10.5€



GRAVALAX SALMON FENNEL CARPACCIO BLACK GARLIC MAYONNAISE 12€
SAUCE WASABI ET CITRON VERT 12€



WILL YOU RESIST IT?

FILLET OF BEEF WITH ROSASSE POTATOES, SAUCE, ROQUEFORT OR PEPPER

24€

ROASTED MONKFISH TAIL WITH MEUNIÈRE SAUCE RISOTTO WITH SMALL

VEGETABLES 20€

REBLOCHON BURGER WITH RED ONION COMPOTE, FRIED HONEY MUSTARD SAUCE, SALAD AND FRENCH FRIES 19€

CAULIFLOWER FRITTERS WITH PISTACHIO VIRGIN TOMATOES WITH LIME

17€

DUCK BREAST WITH QUINCE AND GRAPES, SWEET AND SOUR SAUCE 21€



ALL IN SWEETNESS

CREME BRULEE WITH PISTACHIO 9€



GIANDUJA CHOCOLATE TART IN TWO WAYS 11.5 €



FRESH FRUIT SALAD WITH LEMON VERBENA SYRUP 8.5€

GENIE-STYLE CANDY APPLE 11.5€



HE FAMOUS BRUNCH DU GENIE

31€

EVERY SUNDAY FROM 12 P.M. TO 4 P.M.

14.5€ FOR LITTLE GENIES UNDER 12 YEARS OLD

SAVORY PLATE + SWEET PLATE + PASTRIES AND

PASTRIES

REMEMBER TO BOOK!

LES POIDS INDiquÉS SONT AVANT CUISSON ET PEUVENT VARIER DE PLUS OU MOINS 10%
PRIX NET EN EURO

NOUS NOUS ENGAGEONS À PROMOUVOIR UNE ALIMENTATION ÉQUILIBRÉE ET À FAVORISER LES ACHATS RESPONSABLES. PARCE QUE CHAQUE GESTE COMPTE, NOTRE RESTAURATION AGIT POUR UNE HOSPITALITÉ POSITIVE