



SEAFOOD BAR CLASSICS

	Seafood platter	65.00
	A selection of Balik smoked salmon: Balik Original, Balik Gravlax, seasoned Balik salmon tartare, marinated prawns and shrimps, crab meat, guacamole, a No. 3 Gillardeau oyster accompanied by a spoonful of caviar.	
	Burratina & Caviar	49.00
	Genevese Burratina served with 10 g of caviar.	
	Prawn cocktail & Caviar	49.00
	Duo of prawns served on a guacamole, cocktail sauce and caviar.	
	Anastasia	49.00
	10 g of caviar served with Balik smoked salmon and a blini topped with sour cream.	
	Crab Salad	49.00
	Prepared crabmeat served with mixed salad, guacamole and cocktail sauce.	

FOODIES’ CORNER

	Tuna belly carpaccio	69.00
	Smoked tuna belly, Burrata stracciatella and citrus vinaigrette.	
	Tuna tartare & Stracciatella	59.00
	Tuna tartare marinated in lemon juice and olive oil, Burrata stracciatella and Balik Sjomga salmon.	
	Summer Salad	49.00
	Mozzarella nodini, Balik salmon or real Pata Negra, seasonal tomatoes, avocado and mixed salad.	
	Duck Foie Gras in a cloth	46.00
	Duck foie gras served with a fig jam.	
	Burratina & Pata Negra	49.00
	Genevese Burratina served with traditional Spanish ham and artisanal focaccia.	
	Real Pata Negra from Bellota	59.00
	Traditional Spanish ham, served with artisanal focaccia and crushed tomatoes.	
	Beef tartare & Caviar	59.00
	Beef tartare, Burrata stracciatella and caviar.	

DESSERTS

	Chocolate cake	18.00
	served with strawberry salad and vanilla ice cream.	
	Ice Malossol	29.00
	Lemon sorbet served with vodka and caviar.	
	Affogato al caffè	16.00
	Two scoops of vanilla ice cream and an espresso.	
	 Fruit salad and lemon sorbet	16.00
	Assortment of mini desserts	14.00
	Gourmand Coffee	16.00
	Coffee served with a selection of mini desserts.	

COFFEE & TEA

Coffee / Espresso / Ristretto “Marrone”	5.90
Double Espresso / Cappuccino	6.90
Tea	5.50
For a selection of our teas, please ask a member of staff.	

CAVIARS SELECTION

subject to availability

	Amour River, <i>Schrenki dauricus</i> , Grand Cru	
	Large dark green grains with a delicate, crunchy texture.	
	50 g	135.00 - 125 g 290.00
	Osciètre, <i>Acipenser gueldenstaedtii</i> , Grand Cru	
	Dark brown grains with a firm, crunchy texture.	
	50 g	170.00 - 125 g 390.00
	Golden, <i>Huso dauricus</i> , Grand Cru	
	Golden emerald green grains with delicate texture and brilliant.	
	50 g	235.00 - 125 g 525.00
	Beluga, <i>Huso huso</i> , Grand Cru	
	Anthracite light gray grains with a soft texture, superior aromatic complexity, creamy and racy.	
	50 g	410.00 - 125 g on request

subject to availability

Gillardeau oysters n°3	6 pieces	59.00
“Spéciales Extra ”	12 pieces	115.00

BALIK SALMON SELECTION



SALMON FILLET

	Balik N°1	69.00
	With the Balik Filet Tsar Nikolaj No. 1, Balik presents his masterpiece, served with artisanal focaccia and tzatziki sauce.	
	Balik Tsar Nikolaj & Exotic composition	59.00
	The finest and most tender part of our Balik salmon: the heart of the fillet served with avocado and passion fruit.	
	Balik Sashimi Style	55.00
	Lightly salted raw Balik salmon fillet cut sashimi style.	

SLICED SALMON

Balik Original	42.00
Balik Gravlax	42.00
Balik Duo	46.00
Choose the Classic Balik smoked salmon, the Gravlax or discover them in a Duo version.	

DELIGHTS

	Balik Discovery	69.00
	Tasting plate from the Balik range.	
	Poke Bowl Balik	55.00
	Traditional Sjomga Balik and Balik salmon roe served with raw vegetables, soy sauce, and sushi rice.	
	Balik Original & Prawns	46.00
	Slices of Balik smoked salmon and prawns.	
	Balik smoked salmon tartare	42.00
	Seasoned with lemon zest, fresh ginger and Cognac.	

SIDE DISHES

	Mozzarella nodini salad, seasonal tomatoes and avocado	29.00		Mashed potatoes and Burrata stracciatella	16.00
	Duo of foccagine	29.00		Wakame salad, edamame and sushi rice	16.00
	Burrata and shrimp stracciatella.			Avocado & Guacamole	16.00
	Guacamole and salmon tartare.				

These sides dishes are only served as an accompagnement to the main dishes of the menu.

CHAMPAGNES

	12.5 cl	1/2 Bt. 37.5 cl	Bt. 75 cl
Caviar House Brut, Champagne Lombard	24.00	70.00	140.00
		Magnum	270.00
Caviar House Rosé, Champagne Lombard	26.00	75.00	150.00
R de Ruinart Brut	28.00		170.00
Ruinart Rosé			250.00
Ruinart Blanc de Blancs		135.00	265.00
Taittinger Brut Millésimé 2015			220.00

WHITE WINES

	12.5 cl	Bt. 75 cl
Chasselas, Cuvée de S	19.00	110.00
Lavaux AOC, Samantha Filipinetti		
Aigle “ Les Murailles ” AOC		69.00
H. Badoux		
Petite Arvine “ Trésors de Familles ”	16.00	89.00
Valais, Maison Gilliard		
Perle de Sauvignon IGP Pays D’oc	14.00	69.00
Gérard Bertrand		
Chablis Vieilles Vignes	19.00	110.00
Pascal Bouchard		
Chardonnay Aigle Royal Organic	26.00	135.00
Gérard Bertrand		
Sancerre “ Les Panseillots ” Organic	19.00	110.00
Guillerault-Fargette		

RED & ROSÉ WINES

	12.5 cl	Bt. 75 cl
Pinot Noir	16.00	89.00
Les Frères Dutruy		
La Demoiselle de Sociando Mallet	19.00	110.00
Bordeaux, Haut-Médoc		
Château L’Hospitalet Organic	23.00	120.00
Gérard Bertrand		
Cuvée 101 Les Arbousiers		120.00
Gérard Bertrand		
Côte des Roses Pays d’Oc	14.00	69.00
Gérard Bertrand		
Clos du Temple * <i>Voted best rosé wine in the world</i> *		240.00
Gérard Bertrand		



Exceptional wines, by the glass Ask for the menu!

BOTTLE BEERS

Moretti	33 cl	10.00
Erdinger white beer	50 cl	13.00
Ittinger Amber	33 cl	12.00
Balik Beer	33 cl	15.00
Erdinger non-alcoholic beer	33 cl	9.00

SPIRITS

	4 cl
Qavjar vodka Nr 1 Baliqshi Reserve	18.00
Qavjar vodka Nr 2 Handmade since 1908	18.00
Qavjar vodka Nr 3 Raspberry Reserve	18.00
Vodka Initiale Solignac	22.00
Muma Gin	22.00
Bombay Sapphire	16.00
Havana Club Rum 3 years	16.00
Diplomatico Rum	18.00
Jack Daniels 7 years	18.00
Chivas Regal 12 years	18.00
Oban 14 years	22.00
Lagavulin 16 years	26.00
Hennessy Cognac XO	35.00
Limoncello	14.00
Grappa di Barolo / Moscato	16.00

MINERALES & SOFT DRINKS

Henniez Natural	50 cl	6.90
San Pellegrino	50 cl	6.90
Perrier	33 cl	8.00
Spur orange juice	25 cl	8.00
Spur seasonal juice	25 cl	8.00
Tomato juice	20 cl	8.00
Ramseier apple juice	33 cl	8.00
Kinley tonic water	20 cl	8.00
Kinley Ginger beer / Ginger Ale	20 cl	8.00
Coca-Cola / Zero	33 cl	8.00
Sprite / Fanta	33 cl	8.00
Fustea lemon	33 cl	8.00

Spritz Code Rouge 24.00

Aperol & Code Rouge Blanc de Blancs
Crémant de Limoux

Muma Mule 26.00

Gin Muma, lime
and ginger beer

Salmon origins: Norway. Our Foie gras origin: France. Tuna origin: Pacific Ocean FAO71 and FAO51.

Beef origin : Switzerland/France. Origin of breads: Switzerland and The European Union.

For all of our dishes, we use only the freshest ingredients possible. Consequently, they are all subject to the availability of ingredients.

In the event of allergies or food intolerances, please talk with our staff who will be delighted to advise you. Thank you for your loyalty.

