



N°1

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BALIK FILLET TSAR NIKOLAJ



BALIK TSAR N°1

SEAFOOD BAR CLASSICS

🍷 Seafood platter	69.00
A selection of Balik smoked salmon: Balik Original, Balik Gravlax, seasoned Balik salmon tartare, marinated prawns and shrimps, crab meat, guacamole, a Fine de Claire oyster No. 2 accompanied by 5 g 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	55.00
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 tartare & Straciatella	59.00
Tuna tartare marinated in lemon juice and olive oil, Burrata straciatella and Balik Sjomga salmon.	
🍷 Gourmet Salad	49.00
Balik Sjomga, duck foie gras, prawns, avocado, and tomatoes served with a mixed salad.	
Semi-cooked duck foie gras	46.00
Homemade duck foie gras served with a fig jam.	
🍷 Seafood Roll	49.00
Toasted brioche topped with shrimp, crabmeat, Balik Sjomga salmon, and guacamole	
🍷 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.	
Taste of Excellence	90.00
Balik Tsar Nikolaj, 20g of caviar and semi-cooked foie gras.	
🍷 Beef Tartare & Caviar	59.00
Beef tartare, burrata straciatella and caviar.	

DESSERTS

🍷 Chocolate cake	18.00
served with 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.	

Salmon origin: Norway. Our Foie gras origin: France.
Tuna origin: Pacific Ocean FAO71 and FAO51. Beef origin : Switzerland/France.
Origin of pastries: The European Union.
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.

🌿 Only vegetables and/or grains

🍷 Gluten free

If you have any comments, do not hesitate to contact by email info@chapremium.com.

Prices are listed in CHF and include service and VAT

CAVIARS SELECTION

subject to availability

🍷 Baeri, <i>Acipenser baerii</i>	
This fine-grained caviar is known for its strong, elegant flavor and exquisite, fine, and clear finish. Its colors range from shades of black and gray to dark brown.	
50 g	150.00 - 125 g 375.00
🍷 Oscietra Golden Superior, <i>Acipenser gueldenstaedtii</i>	
Its generously sized and exceptionally firm grains display amber hues and pure gold highlights.	
50 g	190.00 - 125 g 415.00
🍷 Kaluga, <i>Huso dauricus</i>	
The flavor of our Kaluga caviar selection is buttery with a hint of hazelnut. Its large, glossy, pearly-gray grains are characterized by their creamy texture.	
50 g	205.00 - 125 g 440.00
🍷 Beluga, <i>Huso huso</i>	
Pearl-grey to anthracite-grey grains with a tender texture, a superior aromatic complexity, creamy and refined.	
50 g	410.00 - 125 g sur demande

subject to availability

Gillardeau oysters No. 3 "Speciales Extra"	6 pieces 65.00	Fine de Claire oysters No. 2	6 pieces 50.00
	12 pieces 125.00		12 pieces 95.00

SIDE DISCHES

🍷 Mashed potatoes	14.00	🍷 Sun-dried tomato salad, avocado and Geneva burratina	29.00
🍷 Avocado & Guacamole	16.00	Lobster bisque served with focaccia topped with prawns and burrata straciatella.	29.00

These sides dishes are only served as an accompaniment 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 Lavaux AOC, Samantha Filipinetti	19.00	110.00
Aigle "Les Murailles" AOC H. Badoux		69.00
Petite Arvine "Trésors de Familles" Valais, Maison Gilliard	16.00	89.00
Perle de Sauvignon IGP Pays D'oc Gérard Bertrand	14.00	69.00
Chablis Vieilles Vignes Pascal Bouchard	19.00	110.00
Chardonnay Aigle Royal Organic Gérard Bertrand	26.00	135.00
Sancerre "Les Panseillots" Organic Guillerault-Fargette	19.00	110.00

RED & ROSÉ WINES

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

🍷 Exceptional wines, by the glass Ask for the menu!

Bloody Mary 24.00
Vodka, tomato juice and lemon juice

Accompanied by a Gillardeau No. 3 oyster 30.00

Spritz Code Rouge 24.00
Aperol & Code Rouge Blanc de Blancs Crémant de Limoux

Muma Mule 24.00
Gin Muma, lime and ginger beer

Don't hesitate to ask for our cocktail menu.

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.	

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.	
Balik Original & Prawns	46.00
Slices of Balik smoked salmon and prawns.	
🍷 Balik Tartare	42.00
Balik smoked salmon tartare, sour cream and dill.	

BOTTLE BEERS

Moretti	33 cl	11.00
Erdinger white beer	50 cl	14.00
Ittinger Amber	33 cl	13.00
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	18.00
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
Tonic Water Three Cents	20 cl	8.00
Ginger Beer Three Cents	20 cl	8.00
Cucumber Aegean Tonic Three Cents	20 cl	8.00
Pink grapefruit Three Cents	33 cl	8.00
Cherry soda Three Cents	33 cl	8.00
Coca-Cola / Zero	33 cl	8.00
Sprite / Fanta	33 cl	8.00
Fustea lemon	33 cl	8.00

