

Breitling

— KITCHEN —

SOME STORYTELLING

At Breitling Kitchen, we take great care in selecting only the freshest ingredients for our culinary creations. We are committed to sourcing our products from nearby areas to support the local community and reduce our carbon footprint. By doing so, we not only bring the best ingredients to your table but also promote sustainability. From the first bite to the last, you'll taste the difference that comes from using locally sourced, high-quality ingredients.

BREITLING VALUES

THE HOMEMADE LABEL:

ALL OUR PRODUCTS ARE HOMEMADE FROM OUR KITCHEN AND
THE RECIPES ARE CREATED ON SITE.

EXCEPTIONS: MAYONNAISE, TORTILLAS, AND PASTRY BASE

LABEL FAIT MAISON : TOUS NOS PRODUITS SONT ISSUS DE NOS
CUISINES ET NOS RECETTES SONT ÉLABORÉES SUR PLACE.



PROVENANCE & INFORMATION

 VEGETARIAN  GLUTEN FREE  VEGAN

FISH/MEAT ORIGINS

BEEF **(CH)** / PORK **(CH)** / CHICKEN **(CH/FR)** / SEA BREAM **(FR)** / SEA TROUT **(DAN)** / COD **(FR)** / LOBSTER **(CAN)**

ORIGINES POISSONS / VIANDES

BOEUF **(CH)** / PORC **(CH)** / POULET **(CH/FR)** / DAURADE **(FR)** / TRUITE **(DAN)** / CABILLAUD **(FR)** / HOMARD **(CAN)**

Prices are in CHF and VAT is included

Payment by credit card or Twint only. Thank you for your understanding

MENU OF THE DAY

DISH OF THE DAY — 25 CHF

Plat du jour — 25 CHF

♦

STARTER + DISH OF THE DAY

OR DISH OF THE DAY + DESSERT — 35 CHF

Entrée + plat du jour **ou** *Plat du jour + dessert* — 35 CHF

♦

STARTER + DISH OF THE DAY

+ DESSERT — 45 CHF

Entrée + plat du jour + dessert — 45 CHF

STARTER

LEEK & SEA TROUT SOUP

OR BREITLING SALAD

DESSERT

MONT BLANC VACHERIN

OR GOLDEN PINEAPPLE

DISH OF THE DAY (SERVED FOR LUNCH)

TUESDAY CONFIT DUCK SHEPHERD'S PIE, GINGER, LIME AND BASIL **GF**

Hachis Parmentier de canard, gingembre, citron vert et basilic

WEDNESDAY TRUFFLED MACARONI WITH HAM (VEGETARIAN OPTION WITHOUT HAM)

Coquillettes au jambon et à la truffe (option végétarienne sans jambon)

THURSDAY LONGEOLE SAUSAGE, MASHED POTATOES AND MUSHROOMS **GF**

Longeole, purée de pommes de terre et champignons

FRIDAY COD FISH, PARSLEY, BROCCOLI AND VIRGIN POMEGRANATE SAUCE

Cabillaud, persillade, brocoli et vierge de grenade

SATURDAY BREITLING BEEF STEAK TARTARE, POTATO WEDGES AND MUSTARD ICE CREAM **GF**

Tartare de bœuf, potatoe wedges et glace à la moutarde

BREITLING KITCHEN MENU

SHARING PLATES

PITA & DIPS 28 CHF

Houmous au yuzu, tzatziki pomme granny smith, tarama maison et pain pita

Home-made yuzu hummus, granny smith apple tzatziki, tarama, pita bread

COLD CUTS & CHEESE PLATTER 30 CHF

Assortiment de charcuterie et fromages

House selection of charcuterie and cheese

STREET FOOD TEMPTATIONS

PORTOBELLO MUSHROOM BRUSCHETTA 23 CHF

Champignon portobello mariné, purée de champignons truffée et pecorino

Marinated portobello mushroom, truffled mashed mushrooms and pecorino cheese

CRISPY CHICKEN BRIOCHE 24 CHF

Deux tranches de pain de mie brioché, poulet croustillant, cheddar, jalapeño

et pickles d'oignons rouges

Crispy chicken, cheddar, jalapeño and pickled red onions served with brioche slices

LOBSTER ROLL 38 CHF

Homard, mayonnaise et pickles d'oignons rouges

Lobster, mayonnaise and pickled red onions

STARTERS & MAINS

STARTER

MAIN

TIROPITA ✓ 13 CHF 22 CHF

Cigare croustillant à la feta, pistaches et vinaigrette kalamansi

Feta cheese crispy puff, pistachio and kalamansi dressing

LEEK & SEA TROUT SOUP ✓ GF 14 CHF 22 CHF

Velouté de poireaux, cresson, menthe et émulsion de truite fumée (option végétarienne sans truite)

Leek soup with watercress, mint and smoked sea trout emulsion (vegetarian option without sea trout)

CARDON RISOTTO ✓ 15 CHF 24 CHF

Risotto de cardon au parmesan, curry rouge et œuf mariné

Cardon risotto, parmesan cheese, red curry and marinated egg

BREITLING SALAD 16 CHF 25 CHF

Salade romaine, poulet croustillant, œuf mollet, parmesan, oignons rouges et vinaigrette miel moutarde

Romaine lettuce, crispy chicken, soft-boiled egg, parmesan cheese, red onions and honey-mustard dressing dressing

SUPEROCEAN CEVICHE GF 22 CHF 34 CHF

Truite, citron vert, coriandre et leche de tigre au maïs

Sea-trout, lime, cilantro and corn leche de tigre

VEGGIE RÖSTI GF 21 CHF

Servi avec portobellos marinés et crémeux truffé

☞ **Supplément : jambon de parme ou truite fumée (+6.-)**

Served with marinated portobello and truffled cream

☞ **Add Parma ham or smoked sea trout (+6.-)**

SIDE DISHES 7 CHF

* PILAF RICE

* POTATO WEDGES

* SUCRINE LETTUCE

SWEET FINISH

MONT BLANC VACHERIN ✓ 13 CHF

Vacherin Mont Blanc, crème de marron et glace noisette
Mont Blanc vacherin with chestnut cream and hazelnut ice cream

GOLDEN PINEAPPLE ✓ GF 13 CHF

Tartare d’ananas, meringue, ricotta, basilic et glace passion
Sliced pineapple, meringue, ricotta cheese and passion fruit ice cream

CARAMEL COOKIE FOR TWO ✓ 17 CHF

Cookie au caramel et pépites de chocolat
Caramel chocolate chip cookie

CAFÉ GOURMAND ✓ 13 CHF

Boisson chaude au choix, accompagnée de nos petits desserts
Hot drink of your choice, with our selection of desserts



BREITLING DRINKS MENU

SIGNATURE COCKTAILS

BREITLING SPRITZ 18

Liqueur de Chambord, prosecco, eau pétillante
Chambord liqueur, prosecco, sparkling water

OCEAN 20

Tequila, citron vert, jus de pomme, ginger beer,
Curaçao bleu
*Tequila, lime, apple juice, ginger beer, blue
Curaçao*

CLOUD 24

Cognac, jus d'orange, caramel, champagne
Cognac, orange juice, caramel, champagne

BREEZE 18

Vodka, menthe glaciale, citron vert, ginger beer
Vodka, icy mint, lime, ginger beer

SPARK 20

Gin, Abricotine, grenadine, eau pétillante
Gin, Abricotine, grenadine, sparkling water

FASHION FOG 24

Rhum Bacardi 8 ans, Kalhua, fumé au tabac
à cigare
*Bacardi 8-year-old rum, Kalhua Coffee
liqueur, smoked with cigar tobacco*

MOCKTAILS (COCKTAILS SANS ALCOOL)

VIRGIN SPRITZ 12

Martini vibrante, jus de pamplemousse,
eau gazeuse
*Martini vibrante, grapefruit juice,
sparkling water*

RAIN FOREST 12

Fruits de la passion, jus de pamplemousse,
citron vert, caramel
Passion fruit, grapefruit juice, lime, caramel

CLASSIC COCKTAILS

APEROL SPRITZ	16	HUGO SPRITZ	16
ESPRESSO MARTINI	19	NEGRONI	19
COSMOPOLITAN	19	MOJITO (STRAWBERRY, PASSION FRUIT)	19
OLD FASHIONED	19	MOSCOW MULE	19
BASIL SMASH	19	LONDON MULE	19
PORN STAR MARTINI	19	PISCO SOUR	19

APERITIFS & LIQUEURS

RED MARTINI	9	CHAMBORD	12
RICARD	9	JAGERMEISTER	12
AMARETTO	10	CHARTREUSE VERTE	15
GET 27	10	ABRICOTINE	15
BAILEYS	10	WILLIAMINE	15
KAHLUA	12	COGNAC HENNESSY XO	45

SPIRITS [4CL]

WHISKY

JACK DANIEL'S	15
BOURBON BULLEIT	15
DEWAR'S 12 YEARS	20
LAPHROAIG 10 YEARS	20
NIKKA FROM THE BARREL	23
NIKKA COFFEY GRAIN	24
OBAN 14 YEARS	23
LAGAVULIN 16 YEARS	25
JOHNNIE WALKER BLUE LABEL	45

RHUM & CACHACA

BACARDI CARTA BLANCA	15
BACARDI CARTA NEGRA	16
BACARDI 8 YEARS	17
LEBLOND CACHAÇA	18
PLANTATION PINEAPPLE	18
SANTA THERESA	20
DIPLOMATICO RESERVA	23
CLEMENT X.O	30

TEQUILA & MEZCAL

CAZADORES BLANCO	15
PATRON SILVER	18
PATRON REPOSADO	20
PATRON ANEJO	22
AMORES MEZCAL	20
CLASE AZUL REPOSADO	45

GIN

BOMBAY SAPPHIRE	15
HENDRICKS	17
LVX	17
MONKEY 47	18
NORDES	18
THE GARDENER	18
DEUX FRERES	21

VODKA

42 BELLOW	15
GREY GOOSE	17
BELUGA GOLD LINE	21

SIDE +3

* Coke

* Coke Zero

* Sprite

* Organics: Ginger beer,
Tonic, Purple berry tonic

BREITLING BEVERAGES MENU

SOFT DRINKS

COKE ^[33CL] 7

COKE ZERO ^[33CL] 7

SPRITE ^[33CL] 7

ORGANICS ^[25CL] 7
Ginger beer • Tonic • Purple berry tonic

RED BULL ^[25CL] 7

HOMEMADE ICE TEA ^[26CL] 9

*Thé froid maison hibiscus / menthe
Homemade mint / hibiscus ice tea*

FRUIT JUICES ^[26CL] 7

*Jus de fruits : Pamplémousse • Pomme
• Cranberry • Orange • Ananas
Grapefruit • Apple • Cranberry • Orange
• Pineapple*

FILTERED STILL / SPARKLING WATER ^[50CL] 5

We serve high-quality filtered water to protect the environment. Our system reduces CO2 consumption by minimizing transportation, bottle production and recycling.

HOT BEVERAGES

ESPRESSO	5	LATTE MACCHIATO	9
COFFEE	5	CARAMEL	
DOUBLE ESPRESSO	7	MATCHA LATTE	9
CAPPUCCINO	7	ICED COFFEE	9
RENVERSÉ	7	TEAS & HERBAL TEAS	7
		<i>English breakfast • Green tea • Four red fruits</i>	
		<i>• Verbena</i>	

| Almond, soy and oat milk substitutes available.

BEERS

DRAFT BEERS	<u>25CL</u>	<u>50CL</u>		<u>25CL</u>	<u>50CL</u>
PERONI	9	13	MONACO	9	13
GROLSH BLANCHE	9	13	PICON	10	14
PANACHE	9	13			



BREITLING WINES MENU

RED WINES [75 CL]

FRANCE BORDEAUX

CHATEAU HAUT-REYS 65

Château Haut-Reys, 2019, Merlot, Cabernet, Graves*

CHATEAU SOCIANDO MALLET 85

La demoiselle de Sociando Mallet, 2017, Cabernet Sauvignon, Merlot, Cabernet Franc, Haut Médoc*

LE PETIT CHEVALIER 90

Domaine de Chevalier, 2018, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Pessac-Leognan

CHATEAU CHASSE-SPLEEN 92

Château Chasse-Spleen, 2019, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Moulis

RESERVE DE LEOVILLE 95

Château Léoville Barton, 2015, Cabernet Sauvignon, Merlot, Cabernet Franc, St Julien

ECHO DE LYNCH-BAGES 115

Château Lynch-Bages, 2020, Cabernet Sauvignon, Merlot, Petit Verdot, Pauillac

CHATEAU LA LAGUNE 138

Château La Lagune, 2015, Cabernet Sauvignon, Merlot, Petit Verdot, Haut Médoc

CHATEAU TALBOT 147

Château Talbot, 2017, Cabernet Sauvignon, Merlot, Petit Verdot, St Julien

CHATEAU CANON 280

Château Canon, 2010, Merlot, Cabernet Franc, St Julien

CHATEAU FIGEAC 550

Château Figeac, 2010, Cabernet Sauvignon, Merlot, Cabernet Franc, St Emilion

CHATEAU LA MISSION HAUT-BRION ... 780

Château La Mission Haut-Brion, 2006, Cabernet Sauvignon, Merlot, Cabernet Franc, Pessac-Leognan

FRANCE RHÔNE

COTE DU RHONE 58

Maison Les Alexandrins, 2020, Grange, Syrah*

CHATEAUNEUF 105 DU PAPE LA BERNARDINE

Michel Chapoutier, 2020, Grenache, Syrah, Mourvèdre

* Vintages subject to change

FRANCE BURGUNDY

MERCUREY VIEILLES VIGNES 82

Domaine Chartons, 2020, Pinot Noir

SAVIGNY-LES-BEAUNE 98 1^{ER} CRU LES LAVIÈRES

Domaine Jean-Jacques Girard, 2020, Pinot Noir

NUITS ST GEORGES 149 1^{ER} CRU AUX CHAIGNOTS

Domaine Alain Michelot, 2014, Pinot Noir

VOSNE-ROMANÉE 232 1^{ER} CRU LES SUCHOTS

Domaine Michel Noëllat, 2019, Pinot Noir

SWITZERLAND

GAMAY CHOULLY SÉLECTION VIEILLES VIGNES 57

Domaine des Abeilles d'Or, 2018, Gamay, Geneva*

CURIADES PINOT NOIR 64

Domaine les Curiades, 2022, Pinot noir, Geneva*

TERRE ALTE ROSSO 65

Gialdi Vini, 2021, Merlot, Tessin*

CORNALIN "AGUARES" 88

Thierry Constantin, 2021, Cornalin, Valais

PILGRIM PINOT NOIR 127

Mohr-Niggli, 2021, Pinot noir, Grisons

SPAIN

EL CAMINO 58

Nekeas, 2021, Grenache, Syrah, Tempranillo, Navarre*

LA MATEO VENDIMIA 88

La Mateo, 2020, Tempranillo, Graciano, Garnacha, Rioja

ALION RESERVA 175

Bodegas y Viñedos Alion - Fam. Álvarez, 2017, Tinto Fino, Ribera del Duero

UNICO 790

Vega Sicilia, 2012, Cabernet Sauvignon, Tempranillo, Ribera del Duero

ITALY

CHIANTI CLASSICO "RUBIOLO" 65

Gagliole, 2020, Sangiovese, Tuscany*

TIGNANELLO 280

Antinori, 2019, Cabernet Franc, Cabernet Sauvignon, Sangiovese, Tuscany

MASSETINO 850

Antinori, 2019, Merlot, Cabernet Franc, Tuscany



* Vintages subject to change

WHITE WINES [75 CL]

SWITZERLAND

CHASSELAS DE SATIGNY 57

Domaine des Abeilles d'Or, 2022, Chasselas, Geneva*

ALIGOTÉ 1^{ER} CRU TRADITION 63

Domaine de Beauvent, 2022, Aligoté, Geneva*

PROMESSE DE PLAISIR 79

Cave des Promesses, 2022, Petite Arvine, Valais*

SPAIN

NEKEAS BIANCO 56

Nekeas, 2020, Chardonnay - Viura, Navarre*

ITALY

TOSA PINOT GRIGIO 58

Azienda Agricola Monte Del Fra, 2022, Pinot Grigio, Veneto*

MISTRAL BIANCO 59

Tenuta Vasari, 2021, Grillo, Catarratto, Inzolia, Sicily*

LANGHE ARNEIS BARIVEL 63

Cascina Galarin, 2022, Arneis, Piedmont*

FRANCE

L'INSTANT 55

Maison Berthier, 2022, Sauvignon blanc, Loire*

CHARDONNAY LES FRUITS SAUVAGES . 56

Abbotts & Delaunay, 2022, Chardonnay, Languedoc*

MACON LA ROCHE-VINEUSE 68

Domaine Normand, 2021, Chardonnay, Burgundy*

POUILLY FUME CLOS DES CRIOTS . 72

Christian Salmon, 2022, Sauvignon blanc, Loire*

SANCERRE LE CHENE MARCHAND .. 78

Pascal Jolivet, 2021, Sauvignon blanc, Loire*

CHABLIS "PER ASPERA" 79

Charly Nicolle, 2022, Chardonnay, Burgundy*

SAVIGNY LES BEAUNE BLANC 97

Domaine Michel Noëllat, 2020, Chardonnay, Burgundy

PULIGNY-MONTRACHET 135

Domaine Bouzereau, 2020, Chardonnay, Burgundy

MEURSAULT LES TILLETTS 139

Domaine Bouzereau, 2021, Chardonnay, Burgundy

ROSÉ WINES

FRANCE

MIRAVAL <u>VERRE 1DL</u> 13	MIRAVAL <u>JEROBOAM 300CL</u> 299
<i>Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence</i>	<i>Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence</i>
MIRAVAL <u>BOUTEILLE 75CL</u> 75	MIRAVAL <u>MATHUSALEM 600CL</u> 699
<i>Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence</i>	<i>Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence</i>
MIRAVAL <u>MAGNUM 150CL</u> 149	
<i>Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence</i>	

CHAMPAGNE

LAURENT-PERRIER BRUT <u>VERRE 1DL</u> 18	LAURENT-PERRIER BRUT <u>MAGNUM 150CL</u> . 230
LAURENT-PERRIER BRUT <u>BTL. 75 CL</u> 120	LAURENT-PERRIER ROSÉ <u>MAGNUM 150CL</u> .. 370
RUINART BLANC DE BLANCS <u>BTL. 75 CL</u> ... 190	LAURENT-PERRIER BRUT <u>JEROBOAM 300 CL</u> 420
LAURENT-PERRIER ROSÉ <u>BTL. 75 CL</u> 195	
LAURENT-PERRIER <u>BTL. 75 CL</u> 290	
CUVÉE GRAND SIÈCLE	
DOM PERIGNON <u>BTL. 75 CL</u> 350	

* Vintages subject to change

