

# AFTERWORK MENU

## SHARING DISHES

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**SWISS GRILLED HAM & CHEESE (4 PCS)** ..... 20 CHF

Jambon, gruyère suisse, cheddar (Option végétarienne sans jambon ✓)

*Cooked ham, Swiss gruyere, cheddar (Veggie option without ham)*

**MINI CONFIT DUCK BURGER (3 PCS)** ..... 19 CHF

Effiloché de canard, pickles d'oignons

**MINI LOBSTER BRIOCHE (3 PCS)** ..... 20 CHF

Brioche de homard, céleri-rave, cébette, mayonnaise

*Lobster, celeriac, spring onions, mayonnaise, brioche*

**MINI BEEF TARTARE BRIOCHE (3 PCS)** ..... 15 CHF

Brioche de tartare de boeuf

*Beef tartare, brioche*

**FALAFELS & TRADITIONAL HOUMOUS (3PCS) ✓** ..... 17 CHF

Falafels by Fouad, servi avec du houmous

**PITA & DIPS ✓** ..... 25 CHF

Crèmeux de lentilles roses & tahini, tzatziki de yaourt grec pomme Granny Smith & menthe, houmous traditionnel

*Creamy pink lentils & tahini, Granny Smith apple & mint Greek yoghurt tzatziki, traditional hummus*

**COLD CUTS & CHEESE SELECTION GF** ..... 32 CHF

Viande séchée suisse et gruyère suisse affiné

*Dried Swiss beef meat and aged Swiss gruyere*

## DESSERTS

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**CHOCOLATE FONDANT GF** ..... 13 CHF

Fondant au chocolat, glace vanille bourbon

*Molten chocolate cake, bourbon vanilla ice cream*

**TARTE TATIN** ..... 13 CHF

Tarte aux pommes, crème fouettée

*Apple tart, whipped cream*

**PROFITEROLE** ..... 13 CHF

Chou, glace vanille bourbon, sauce chocolat

*Profiterole, bourbon vanilla ice cream, chocolate sauce*

✓ VEGETARIAN   GF GLUTEN   V VEGAN

Prices are in CHF and TVA is included