

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.

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]** / VEAL **[CH]** / LAMB **[CH]** CHICKEN **[FR]** / FISH OF THE DAY **[EU]** / LOBSTER **[CAN]**

ORIGINES POISSONS / VIANDES

BOEUF **[CH]** / VEAU **[CH]** / AGNEAU **[CH]** / POULET **[FR]** / FISH OF THE DAY **[UE]** / 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

CREAM OF PEA SOUP

OR MIMOSA EGG

DESSERT

CRÈME BRULÉE

OR STRAWBERRY MILLEFEUILLE

DISH OF THE DAY (SERVED FOR LUNCH)

MONDAY Fish-of-the-day poke bowl, rice, mango, radish, edamame

Poisson du jour poke bowl, riz, mangue, radis, edamame

TUESDAY Vitello tonnato, veal, tuna mayonnaise, sundried tomato and olives

Vitello tonnato, noix de veau, mayonnaise au thon, vierge de tomates séchées et olives

WEDNESDAY Lamb shoulder couscous, semolina, vegetables, broth, vegetable crisps

Couscous d'épaule d'agneau, semoule, légumes, bouillon, chips de légumes

THURSDAY Pulled beef burger, salad, pickles, BBQ sauce, potato wedges

Pulled beef burger, salade, pickles, sauce BBQ, potato wedges

FRIDAY Fish-of-the-day tartare, wasabi ice cream, vegetable crisps

Poisson du jour en tartare, glace wasabi, chips de légumes

SATURDAY Beef carpaccio, spinach and basil pesto, sundried tomato virgin olive, capers

Carpaccio de bœuf, pesto épinards et basilic, vierge de tomates séchées olives, câpres

BREITLING KITCHEN MENU

SHARING PLATES

PITA & DIPS	28 CHF
Guacamole de petit pois, tzatziki pomme granny smith, houmous de poivrons et pain pita <i>Granny smith apple tzatziki, green pea guacamole, pepper hummus, pita bread</i>	
COLD CUTS & CHEESE PLATTER	33 CHF
Viande séchée et gruyère suisse affiné <i>Dried beef meat and aged Swiss gruyere</i>	

STREET FOOD TEMPTATIONS

MORTADELLA CIABATTA	26 CHF
Pain ciabatta , mortadelle, stracciatella, pistaches concassées, roquette <i>Ciabatta bread, mortadella, stracciatella, crushed pistachio, arugula salad</i>	
CHICKEN BRIOCHE	26 CHF
Brioché de poulet, mayonnaise au tahiné, moutarde à l'ancienne <i>Chicken, brioche, tabini mayonnaise, wholegrain mustard</i>	
LOBSTER ROLL	38 CHF
Homard, mayonnaise et pickles d'oignons rouges <i>Lobster, mayonnaise and pickled red onions</i>	

STARTERS & MAINS

STARTER

MAIN

MIMOSA EGG	13 CHF	
Ceufs durs, mayonnaise sriracha, huile verte <i>Hard-boiled eggs, sriracha mayonnaise, green oil</i>		
CREAM OF PEA SOUP	14 CHF	24 CHF
Velouté petit pois glacé, crème yuzu <i>Cream of pea soup with yuzu cream</i>		
BREITLING SALAD	16 CHF	26 CHF
Poulet, asperges, radis, petits pois, sucrose, roquette et vinaigrette miel moutarde <i>Chicken, asparagus, radish, pea, sucrose and arugula lettuce, honey-mustard dressing</i>		
SUPEROCEAN TARTARE	22 CHF	32 CHF
Poisson du jour, glace wasabi et chips de légumes <i>Fish of the day, wasabi ice cream and vegetable crisps</i>		
TRUFFLED MACARONI		28 CHF
Coquillettes au jambon et à la truffe (option végétarienne sans jambon) <i>Truffled macaroni with ham (vegetarian option without ham)</i>		
BREITLING BEEF TARTARE		34 CHF
Bœuf, glace à la moutarde et potato wedges <i>Beef, mustard ice cream and potato wedges</i>		

SIDE DISHES **7 CHF**

*** PILAF RICE**

*** POTATO WEDGES**

*** SUCROSE LETTUCE**

SWEET FINISH

PROFITEROLE 15 CHF

Chou, glace vanille Bourbon, sauce chocolat

Chou, Bourbon vanilla ice cream, chocolate sauce

CRÈME BRULÉE 13 CHF

Miel, chartreuse flambée

Honey and chartreuse flambée

STRAWBERRY MILLEFEUILLE 13 CHF

Fraises, crème citron et basilic, agrumes

Strawberries, lemon and basil cream, citrus

CAFÉ GOURMAND ✓ 15 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, Kahlua, fumé au tabac
à cigare
*Bacardi 8-year-old rum, Kahlua Coffee
liqueur, smoked with cigar tobacco*

MOCKTAILS (COCKTAILS SANS ALCOOL)

VIRGIN SPRITZ 13

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

RAIN FOREST 13

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

VIRGIN MOJITO 13

Limonade, citron vert, menthe, sucre
Lemonade, lime, mint, sugar

CLASSIC COCKTAILS

APEROL SPRITZ	16	HUGO SPRITZ	16
GIN		VODKA	
NEGRONI.....	19	PORN STAR MARTINI	19
BASIL SMASH	19	ESPRESSO MARTINI	19
GIN FIZZ	19	BLOODY MARY	19
LONDON MULE.....	19	MOSCOW MULE.....	19
RHUM		TEQUILA	
MOJITO (CLASSIC OR STRAWBERRY)	19	MARGARITA (CLASSIC OR STRAWBERRY)	19
MOJITO CHAMPAGNE	22	MEXICAN MULE.....	19
DAÏQUIRI	19	WHISKY	
MAÏ TAÏ	19	BULLEIT MANHATTAN.....	19
		OLD FASHIONED	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]

GIN

BOMBAY SAPPHIRE	15
HENDRICK'S	17
LVX	17
MONKEY 47	18
THE GARDENER	18
DEUX FRERES	21

RHUM

BACARDI CARTA BLANCA	15
BACARDI CARTA NEGRA	16
KRAKEN	17
DON PAPA	20
ZACAPA	23

TEQUILA

CAZADORES BLANCO	15
CAZADORES REPOSADO	18
DON JULIO	18
PATRON SILVER	18
CLASE AZUL REPOSADO	45

VODKA

BELOW 42	15
GREY GOOSE	17
BELUGA GOLD LINE	21

WHISKY

SINGEL MALT

OBAN 14 ANS	23
LAGAVULIN 16 ANS	25

BLEND

CHIVAS	20
BLACK LABEL	20
MONKEY SHOULDER	22

BOURBON

JACK DANIEL'S	18
WOODFORD RÉSERVE	20
BULLEIT BOURBON	20

JAPANESE WHISKY

NIKKA FROM THE BARREL	23
HIBIKI	28

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 ^[25CL] 9

Thé froid maison hibiscus / menthe

Homemade mint / hibiscus ice tea

FRUIT JUICES ^[25CL] 7

Jus de fruits : Pamplemousse • 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 BLONDE	9	13	MONACO	9	13
GROLSCH BLANCHE	9	13	PICON	10	14
PANACHE	9	13			



BREITLING WINES MENU

WINES BY GLASS [1 DL]

WHITE WINES

TOSA PINOT GRIGIO *Italy*..... 13

CHASSELAS DE SATIGNY *Geneva*.... 13

CHABLIS, BROCARD *France* 15

ROSÉ WINE

MIRAVAL, CÔTE DE PROVENCE 13

RED WINES

CHÂTEAU HAUT REYS *Bordeaux* 13

NERO D'AVOLA, MISTRAL ROSSO *Italy* 13

PINOT NOIR LES CURIADES *Geneva* ... 15

RED WINES [75 CL]

FRANCE BORDEAUX

CHÂTEAU HAUT-REYS 65

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

CLARENDELLE 95

INSPIRÉ PAR HAUT-BRION

Cabernet Sauvignon, Merlot

CHÂTEAU LA LAGUNE 138

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

FRANCE RHÔNE

CÔTES DU RHÔNE 58

Maison Les Alexandrins, 2020, Granche, Syrah*

CHÂTEAUNEUF 105

DU PAPE LA BERNARDINE

Michel Chapoutier, 2020, Grenache, Syrah, Mourvèdre

CÔTE RÔTIE LES 3 BRUNES 139

Domaine Faury, Syrah, Viognier

* Vintages subject to change

FRANCE BURGUNDY

MERCUREY VIEILLES VIGNES 85

Domaine Chartons, 2020, Pinot Noir

NUITS ST GEORGES 149

1^{ER} CRU AUX CHAIGNOTS

Domaine Alain Michelot, 2014, Pinot Noir

VOSNE-ROMANÉE 235

1^{ER} CRU LES SUCHOTS

Domaine Michel Noëllat, 2019, Pinot Noir

ITALY

NERO D'AVOLA IGT 55

Tenuta Vasari, Mistral Rosso, Sicily

CHIANTI CLASSICO "RUBIOLO" 65

Gagliole, 2020, Sangiovese, Tuscany*

BAROLO 129

Cascina Ballarin, Alberto Ballarin, Nebbiolo, Piedmont

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*

LES ROMAINES 89

Les Frères Dutruy, Pinot Noir, Gamay, Gamaret, Garanoir, Terre-Sainte

CORNALIN "AGUARES" 95

Thierry Constantin, 2021, Cornalin, Valais

LES GRAND VIGNES 135 CHÂTEAU D'AUVERNIER

Château d'Auvernier, Pinot Noir, Neuchâtel



* 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 65

Domaine de Beauvent, 2022, Aligoté, Geneva*

RIESLING SYLVANER 75

Aagne, Riesling, Sylvaner, schaffhouse

PROMESSE DE PLAISIR 79

Cave des Promesses, 2022, Petite Arvine, Valais*

CHARDONNAY 82

LES FRERES DUTRUY

Chardonnay, Terre-Sainte

ITALY

TOSA PINOT GRIGIO 58

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

ETNA BIANCO 75

Massimo Lentsch, Carricante, Sicily

FRANCE

SAUVIGNON LES FRUITS SAUVAGES. 55

Abbotts & Delaunay, Sauvignon Blanc, Languedoc

CHARDONNAY LES FRUITS SAUVAGES . 58

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*

CHABLIS 75

Domaine Jean-Marc Brocard, Chardonnay, Bourgogne

SANCERRE LE CHENE MARCHAND .. 89

78 Pascal Jolivet, 2021, Sauvignon blanc, Loire*

MEURSAULT LES TILLETTS 139

Domaine Bouzereau, 2021, Chardonnay, Burgundy

ROSÉ WINE

FRANCE

MIRAVAL BOUTEILLE 75CL 75

Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence

MIRAVAL MAGNUM 150CL 149

Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence

MIRAVAL JEROBOAM 300CL 299

Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence

MIRAVAL MATHUSALEM 600CL 699

Famille Perrin, 2022, Syrah, Grenache, Cinsault, Côte de Provence

CHAMPAGNE

LAURENT-PERRIER BRUT VERRE 1DL 18

LAURENT-PERRIER BRUT BTL. 75 CL 120

LAURENT-PERRIER ROSÉ BTL. 75 CL 195

LAURENT-PERRIER BTL. 75 CL 290
CUVÉE GRAND SIÈCLE

DOM PERIGNON BTL. 75 CL 350

LAURENT-PERRIER BRUT MAGNUM 150CL . 230

LAURENT-PERRIER ROSÉ MAGNUM 150CL .. 370

LAURENT-PERRIER BRUT JEROBOAM 300 CL 420

