

Le Bistrot des Arts

HOMEMADE FARMHOUSE PATÉ WITH HAZELNUTS 15.-

Served with green salad and a onion and raisin compote

COUNTRY-STYLE RUSTIC VEGETABLE SOUP 12.-

With homemade croutons and Tomme de Savoie cheese

VELOUTÉ SOUP OF THE MOMENT 12.-

ITALIAN SALAD 22.-

Creamy mozzarella burratina cheese, sundried tomatoes, pesto, courgettes and pinenuts

GOAT'S CHEESE SALAD 20.-

Tomatoes, courgettes, carrots, cured ham, goat's cheese

HOME MADE TARTIFLETTE AND SALAD 21.50

A local speciality made of potatoes, onions, cream, reblochon cheese and bacon

POKE BOWLS

BISTROT DES ARTS BOWL 24.-

Smoked haddock, brocoli, lentils, coriander

VEGETARIAN BOWL 22.-

Quinoa, carrots, butternut squash, ricotta

TARTARE

SERVED WITH CHIPS AND SALAD - SCOTTISH SALMON, RED LABEL

ITALIAN TARTARE 28.-

Diced raw beef, parmesan, pesto, sundried tomatoes, shallots, pine nuts

CLASSIC 26.-

Diced raw beef seasoned with worcester sauce, mustard, ketchup, tabasco, capers, egg yolk

THAI SALMON 28.-

Diced raw salmon, sesame oil, lime, shallots, soya sauce, sesame seeds

PASTA

PENNE OR SPAGHETTI

GORGONZOLA, NUTS AND ROQUETTE 19.-

ARRABBIATA 17.-

Spicy tomato sauce

NAPOLITAINE 15.-

PLATTERS FOR SHARING

SPANISH 28.-

A selection of Spanish cured meats, ham and chorizo served with bread

SEAFOOD 29.-

150 g Red label scottish smoked salmon, sardines in tin

SWISS 27.-

Swiss-local delicacies such as cheese, meats, paté served with bread

NOS PLATS ET DESSERTS SONT
CUISINÉS SUR PLACE, À PARTIR DE
PRODUITS FRAIS ET BRUTS

HOME-MADE DESSERTS

CRUMBLE OF THE MOMENT 8.-

BROWNIES NUT BROWNIES 10.-

With icecream

CRÈME BRULÉE 10.-

CAFÉ GOURMAND 12.-

DESSERT OF THE MOMENT 9.-

Coffee with a selection of mini desserts

POUR PLUS D'INFORMATIONS SUR
LES ALLERGÈNES DANS NOS PLATS,
RENSEIGNEZ-VOUS AUPRÈS DE
NOTRE PERSONNEL