

## Starters

 <b>Smoked Scottish salmon with “Aquitaine Caviar Prunier”</b> Dill cream, caper and Beldi lemon	39.-	
<b>Deep-fried soft-boiled egg</b> , corn in three textures Colonnata bacon	29.-	 
<b>Duck Foie gras</b> , rhubarb jam Sichuan pepper and homemade brioche	37.-	
<b>Sautéed calamari</b> , mashed sweet potato and sauce vierge	35.-	

## Healthy options

 <b>Seasonal tossed salad</b> , raw and cooked vegetables Lemon and olive oil dressing	36.-	  
<b>Quinoa salad</b> , feta cheese, avocado and seeds	32.-	
<b>Variation of artichoke</b> cooked 3 ways, creamy Burratina and herb oil	35.-	
<b>Melon soup with mint</b> and crispy chorizo	29.-	 
<b>Confit slice of aubergine and aubergine caviar</b> Onion crisps and pine nut	33.-	  

## Pasta & Risotto

<b>Asparagus risotto</b>	37.-	
<b>Calamarata pasta with scampi</b> , black garlic and lime	46.-	
<b>Artichokes and ricotta ravioli</b> , poultry jus	42.-	

Dishes marked with a  are gluten free, with a  means dairy free  
and the  indicates that the dish is vegan

Dishes marked with a  denotes a favourite signature dish  
of Mrs T, our Founder and President

If you require information on the allergen content of our food, please ask a member of staff  
and they will be happy to help you. Our chefs will be happy to create a selection of dishes  
especially for our diabetic guests.

 Share your experience: #windowsrestaurant – Free WiFi 

Prices are in CHF, 7.7% VAT and service charge included

## Fish

<b>Swiss Arctic char fillet, rockfish jus</b> Zucchini and zucchini flower	49.-	
 <b>Shrimp stroganoff</b> served with basmati rice	44.-	
 <b>“Dover sole”</b> from the Brittany coast, grilled or “meunière” Rattes potatoes with herbs and seasonal vegetables	79.-	
<b>Grilled fish</b> , may vary upon availability and weight, for 2 persons <b>Turbot or Sea bass</b>	20.- Per 100grs	

## Meats

<b>Dry aged Swiss beef fillet</b> , béarnaise sauce Grilled vegetables and fries Seared foie gras supplement	80.-	
<b>Wagyu rib eye steak</b> , around 180 grams Asparagus and French fries	150.-	
<b>Grilled veal paillard</b> Mashed potato, arugula and cherry tomatoes salad	69.-	
<b>Roasted rack of lamb</b> Confit artichoke and sautéed escarole	55.-	 
<b>Iberico pork presa</b> , piquillo coulis Mustard seed pickle and cime di rapa	65.-	
 <b>Chicken curry</b> , Basmati rice, poppadum and mango-aubergine chutney	49.-	

## Side dishes

<b>Selection of:</b> Seasonal vegetables, sautéed spinach, Wild rice, celeriac purée Vanilla mashed potatoes and French fries	10.-	
Sautéed asparagus or artichoke	15.-	 

Origin of fish: sole from the French Brittany coast, turbot and seabass from the Mediterranean Sea  
Scampi from Iceland, calamari from Spain and Arctic char from France

Origin of meat: Beef, veal, poultry and eggs from Switzerland or France, lamb from Ireland  
Wagyu from Japan, pork from Spain