



RESTAURANT LES ARMURES

Rue du Puits Saint-Pierre 1 – 1204 Genève
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Menu Suisse allemand

Chf 38.-

Swiss onion soup



Grilled Swiss sausage

Swiss Alps herb mustard Homemade

rösti



Swiss chocolate mousse and Ovomaltine

Menu fribourgeois

Chf 40.-

Soupe du chalet

(soup with pasta, vegetables and Gruyère cheese)



Fribourg smoked ham and gratinated macaroni with
double cream and Vacherin cheese



Meringue and Gruyère double cream

For the smooth running of your lunch or dinner, please confirm the exact number of participants at least 48H before the date of the meal.

We will be charging you the last number of guests that you have announced.

Menu végétarien

Chf 49.-

Warm goat cheese salad with Swiss honey and crushed hazelnuts



Summer vegetables tart, arugula and pine nuts



Fresh pineapple salad with mint and apricot sorbet from « Valais »

Menu typique

Chf 52.-

Swiss cold cuts selection



Cheese fondue

(or raclette according to the number of guests)



Armures iced cup

Menu terroir suisse

Chf 54.-

Alps style salad

(mixed leaves, tomato, Gruyère and air dried beef)



Sliced veal « Zurich style »

Vegetables and rösti



Swiss chocolate mousse and Ovomaltine

Menu suisse romand

Chf 53.-

Endive salad with blue cheese from Neuchâtel Green
apples and roasted nuts



Smoked porked and sour cabbage sausage, leek and potato stew



Assortment of Swiss cheeses



Apricot sorbet from « Valais » with apricot brandy

Menu convivial

Chf 56.-



Mixed salad

Meat fondue (bouillon) French
fries or rösti



Apricot sorbet from « Valais » with apricot brandy

Menu des lacs

Chf 59.-

Smoked whitefish with hazelnut oil and white balsamic vinegar



Fresh perch fillets from Lake Geneva in lemon butter sauce

French fries and mixed salad



Apple sorbet and apple brandy from « Valais »

or

Crème brûlée

Menu terre et lac

Chf 68.-

Cassolette of fresh perch fillets from Lake Geneva in lemon butter



Rumsteck filet, Béarnaise sauce

Vegetables and « pont-Neuf style » potatoes



Fresh fruit salad

Menu de la vallée

Chf 77.-

Smoked whitefish with hazelnut oil and white balsamic vinegar



Lamb rib marinated in Swiss honey

Vegetables and potato gratin with wild mushrooms



Trio Helvète

(Meringue, Gruyère double cream, Swiss chocolate mousse and pear sorbet)

Menu Prestige Suisse

Chf 90.-

Soupe du Chalet

(soup with pasta, vegetables and Gruyère cheese)



Cassolette of fresh perch fillets from Lake Geneva in lemon butter



Sliced veal « Zurich style »

Vegetables and rösti



Assortment of Swiss cheeses

(Vieux Gruyère, Vacherin Fribourgeois, Tomme fleurette)



Meringue and Gruyère double cream and red berries