



RESTAURANT ^{LES} ARMURES

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Swiss German Menu

(available only for lunch)

CHF48.-

Onion soup



Grilled Schüblig sausage from Saint-Gall
herbs Thomy mustard from Swiss alpine and homemade rösti



Swiss chocolate mousse with Ovomaltine

Vegetarian Menu

CHF52.-

Salad with warm soft goat cheese served with honey and roasted hazelnuts



Thin-crust vegetable tart, rocket leaves, and pine nuts



Fresh pineapple salad with mint and apricot sorbet from Valais

For the smooth running of the evening, we ask you to confirm the exact number of participants at least 48 hours before the date of the meal. We reserve the right to charge you for the confirmed number of participants.

Classic Menu

CHF54.-

Delicacies of Valais

(dried meat, raw ham, bacon and Dôle sausage)



Fondue moitié moitié

Cheese fondue (Vacherin & Gruyère)



Coupe Armures

(Coffee delight served with espresso, meringues
Gruyere double cream, coffee ice cream and vanilla ice cream)

Local Swiss Menu

CHF61.-

Alpine salad

(Mesclun, tomate, Gruyère et viande séchée)



Sliced veal "Zurich style" with potato rösti



Swiss chocolate mousse with Ovomaltine

Friends Menu

CHF64.-

Raw vegetables salad



Homemade Swiss beef hot pot fondue to cook in a home-made chicken broth



Valais Sorbet

Swiss Romand Menu

(available only in the season)

CHF65.-

Chicoree salad with blue cheese from Neuchâtel, green apples and roasted nuts



Papet Vaudois hotpot with smoked pork and cabbage sausage
leeks, cream and potatoes



Romand cheese platter



Valais Sorbet

Lake Menu

(available only in the season)

CHF69.-

Smoked Geneva Lake whitefish carpaccio
hazelnut oil and white Balsamic vinegar



Lake Geneva perch fillets with lemon butter sauce
French fries and mesclun salad



Apple sorbet with apple Valais liquor

or

Creme brulee

Earth and Water Menu (Land and Lake Menu)

CHF70.-

Lake Geneva perch fillets cassolette with lemon butter sauce



Rump steak fillet with pinot noir sauce
roasted shallots and grenaille potatoes.



Fresh fruit salad

Menu from the Valley

CHF79.-

Smoked Geneva Lake whitefish carpaccio
hazelnut oil and white Balsamic vinegar



Rack of lamb marinated in Swiss honey mixed vegetables and Geneva gratin



Trio Helvète

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

Suisse Prestige Menu

CHF87.-

Lake Geneva perch fillets cassolette with lemon butter sauce



Sliced veal "Zurich style" with seasonal vegetables and potato rösti



Swiss cheese platter

(Old Gruyère, Vacherin Fribourgeois, Tomme fleurette)



Meringue with Gruyere double cream