

Hotel d'Angleterre

GENEVA



Truffles Menu

Amuse Bouche



Truffle and parmesan shavings with scented oil



Féra fish fillet with truffle butter
Light truffled pumpkin soup with cream



John Dory with celery brewed milk
Potato cake with truffle, bone marrow brioche bread



Royal Pineau wine and truffle granite



Truffled supreme of farmhouse capon
Blanquette sauce with foie gras
Salsifies stuffed with old fashioned vegetables



Brillat Savarin cheese with truffle crushes
Frisée salad with old Port



Ganache and truffle lolly, Tiramisu with white truffle



Truffle Blanc-Manger
Dark chocolate mille-feuille
White chocolate and white truffle mousse
Truffle ice cream with vanilla seeds



Coffee and macarons

Fr. 190.- per guest



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Prestige Menu

Gourmet Amuse-bouche



Foie gras "7 Marvels"



River crayfish tails marinated in Espelette pepper
Gnocchis in a fricassée



Pure malt and chocolate granite



Steak of veal slowly cooked, Pinot Noir sauce
Potato and apple mousseline, trio of stuffed vegetables



Dacquoise with praline "crisps and leaf"
Chocolate crunch with milk mousse caramelized in spices
Coffee ice cream and Arabica cream



Coffee and macaroons

Fr. 140.- per guest



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Gala Menu

Duet of Amuse Bouche



Royal of duck foie gras and lobster
Medley of figs and truffles with Port caramel



Steamed sea bass coated with ginger mustard
Fresh herb and fennel clear soup
Raw and cooked season vegetables



Mandarine, anis and celery granite



Roasted Bresse chicken supreme
Leaves of lettuce braised with carrots
Plainpalais Swiss chards with gravy



Gianduja cake with pomegranate syrup
Crème brûlée
Chocolate sherbet laced in Tasmanian pepper coulis



Coffee and macaroons

Fr. 125.- per guest



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Festive Menu

Duet of Amuse-bouche

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Heart of smoked salmon, cauliflower and exotic Chantilly
Tossed salad with oil flavoured with Gironde caviar

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Mandarin Vodka granite

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Roasted ribs and fillet of venison in crust of spicy orange
Spicy cocoa bean jus, fruit and vegetable stew

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Dried fruit crisp and pine apple and cardamom cake
Thin puffed crepe

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Coffee and macaroon

Fr. 105.- per guest