

**WINDOWS RESTAURANT**  
**GASTRONOMIC A LA CARTE SELECTION**

Born in France, in the region of the Charentes, Philippe Audonnet's passion comes from his grand-mother who, more than everything on Earth, loved cooking. When he was a little boy, Philippe was guided by the tasty scents that escaped out of her kitchen. Being now a real perfectionist, he pays great attention to the product and tends to sublimate so as to obtain the right harmony.

*« I cook with my heart and soul in order to astonish my guests' senses.  
I try to be creative without losing myself in arrogance and foolish innovation.  
I take time to, step by step, achieve and create to accurate scent»*

Philippe Audonnet

**Hot and Cold Starters**

- Duet of duck foie gras, diced with smoked duck fillet and poached in a spicy wine 46.-
- Tartar of scampi and oyster on a iodized cucumber jelly  
crispy leeks and pineapple, orange and coriander sherbet with caviar cream 47.-
- Marinated supreme of pigeon cooked with vanilla scented oil  
macedonia of vegetables with a truffled chestnut yogurt dressing 46.-
- Pan-fried scallops with truffles  
baby turnips glazed with beetroot, cauliflower and Granny Smith apple cream 45.-
- Bolognaise of lobster with green mango, potato spaghetti buttered with lemon balm  
fresh herbs salad laced with lemon leaf scented oil 46.-
- Paimpol beans cream soup topped with pan-fried foie gras  
coated in a Tasmanian peppered syrup, carrot-clementine mini gnocchis 36.-
- Bea's eggs Royal  
free range eggs with potted shrimps, smoked salmon and caviar  
vegetable« pot-pourri » with smoked salt, parmesan bread dips 44.-

**Vegetarian Delights**

- Seasonal tossed salad, raw and cooked vegetables  
tangy olive dressing with fresh herbs 31.-
- “Crozets de Savoie” cooked as a risotto with black truffle  
black truffle shaved and weighed in front of the you 35 + 6.- / gr.



# Hotel d'Angleterre

G E N E V A



## Fishes

- Grilled filet of John Dory, "crazy" sauce slightly creamed  
cucumbers, radishes, carrots and leaves of pears cooked with Espelette pepper 59.-
- Rack of sea bream like a "pissaladière", niçoise of confied vegetables in black olive oil  
chorizo and rice crisp 55.-
- Wild salmon marinated with "Lagavulin" single malt whisky  
"Blanquette" style sauce brewed in "Irish" tea, trilogy of carrots 58.-
- Sea bass cooked in a grey shrimps stock and "hidden" spices  
artichoke ravioli with chopped snails, braised chicory 57.-

## Whole fishes

- Dover sole simply grilled or Meunière  
belles de Fontenay potatoes steamed with fresh herbs 74.-
- Grilled fish, may vary upon delivery and weight (for 2 people)  
« Turbot and John Dory fr. 19.-, Sea Bass fr. 18.-, Sea bream fr. 14.- » per 100grs

## Meats

- Farmhouse bacon slowly cooked and glazed with a truffled coffee coat  
swiss chards from Geneva 56.-
- Supreme of chicken in a rocket salad and confied lemon crust  
pan fried turnips and Brussels sprouts with crustacean flavours 58.-
- Calf Sweet breads glaze with a liquorice flavoured gravy  
baby vegetables prepared like a risotto in a Blanquette sauce 52.-
- Panfried veal rib in its juices, light tamarind sauce  
slowly cooked potatoes scented with truffle 65.-
- Roasted Simmental Chateaubriand (for 2 people)  
whipped tangy butter with old Port, potatoes slices glazed with bone-marrow 149.-

## Side dishes

- Seasonal vegetables, mousseline mashed potato, mushroom fricassée, buttered spinach,  
fennel mousseline, plain rice, each  
per serving 12.-

*Origin of meats: veal and beef from Switzerland, lamb from France  
poultry from both France and Switzerland*



**Cheese from Home and Abroad**

Selection of Cheese from Switzerland, France and United Kingdom	22.-
Mesclun salad with fresh herbs	22.-
Goat's Cheese Nem on a bed of young leaves of salad and Mediterranean style	29.-

**Hélène's Delicacies**

Mini souffléed pancakes flavoured with citrus crispy nougatine with crystallized lemon cream light caramel sauce, bugne fritter with zests	20.-
Trilogy of tea desserts, "Blue Mountain" tea mille-feuille matcha tea mousse prepared as a bavarois, green tea "Grand Cru" ice cream	20.-
Crumbly chocolate shortbread, light peppered mint cream sauce "after-eight" ice cream, creamy mint sauce	20.-
Selection of desserts from the trolley	20.-
American "Cheese Cake"	20.-
Windows style creation of home made ice creams and sherbets <i>Vanilla, Pistachio, Coffee, Chocolate Almond Milk, Rhubarb, Red Fruits, Lemon, Green Apple, Exotic Fruits, Raspberry- Sichuan Pepper</i> <i>Apricot - Rosemary, Peach - Espelette Pepper, Peppermint - Verbena, Chocolate-Red Pepper</i>	15.-

*All our desserts are cooked on request, to avoid any delay, please order them  
at least 20 minutes in advance.*

*If you are keen on rare teas, exotic herbals teas or classical infusions, our « A la Carte »  
selection of Hot Beverages is fully available for you*

