

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 Potato slices with beetroot vinaigrette	45.-
Roasted lobster on a potato galette Matelote sauce and fresh herbs salad	45.-
Club sandwich revisited as a soup, egg poached in reduced beef juice Paned salad and tomato	29.-
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 Sucrine salad leaves with a lime emulsion of ceps	48.-
White truffled flavoured Carnaroli risotto White truffle sliced in front of the you	35.- + 11.- / gr



Fishes

Grilled filet of John Dory, "crazy" sauce slightly creamed Cucumbers, radish, carrots and leaves of pears cooked with Espelette pepper	59.-
Pan fried steak of Pikeperch flavoured with fresh spices Ginger and coffee flavoured juice, Paimpol beans stew with "Foie Gras"	52.-
Wild salmon marinated with "Lagavulin" single malt whisky "Blanquette" style sauce infused with "Irish" tea, trilogy of carrots	58.-
Sea bass crusted with an olive and lime chutney Egg plant caviar ,Barigoule juice with Cajun spices	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

Saddle of hare Royale Windows, chestnuts raviolis stuffed with hare meat Thick juice, truffle flavoured pumpkin purée	56.-
Doe fillet stuffed with lobster, truffle sauce, mashed chervil roots Pan fried turnips and Brussels sprouts with crustacean flavours	58.-
Medallions of doe glazed with home made "raisinée", peppered venison sauce Mashed celeriac perfumed with licorice and pistachio	56.-
Panfried veal rib in its juices, light tamarind sauce Duet of potatoes , ceps mushrooms, raddish flavoured gnocchis	65.-
Roasted Simmental Chateaubriand (for 2 people) Sour whipped 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.-
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*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

Curry spiced soft biscuit, whipped cream Carrot cake flavoured sherbet	20.-
Trilogy of ice cream and sherbet flambéed with raspberry liquor Beetroot crisp with quark cheese foam	20.-
Shortbread topped with pistachio cream and almond crisp Roasted pear, williamine ice cream with a syrup spiced with Tasmanian pepper	20.-
Chestnut and meringue soufflé, quince spiced cold soup Chestnut and vanilla ice cream	20.-
Warm white chocolate cake with aniseed and pineapple Fennel millefeuille, frosted Piña Colada Sauce, mango coulis and passion fruit seeds	20.-
Selection of desserts from the trolley	20.-
American "Cheese Cake"	20.-
Windows style creation of home made ice creams and sherbets Vanilla, Pistachio, Coffee, Chocolate Almond Milk, Rhubarb, Red Fruits, Lemon, Green Apple, Exotic Fruits, Raspberry- Sichuan Pepper. Apricot - Rosemary, Peach - Espelette Pepper, Peppermint - Verbena, Chocolate-Red Pepper	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.*

