



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 loosing 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

- Bolognaise of lobster with green mango, potato spaghetti buttered with lemongrass
Fresh herbs salad laced with lemon leaf scented oil 46.-
- Bea's eggs Royal
Free range eggs with potted shrimps, smoked salmon and caviar
Vegetable« pot-pourri » with smoked salt, parmesan bread dips 45.-
- Roasted scampi-tails served with tangy avocado cream
Confit tomatoes, strawberries and Sichuan pepper in a puree, salad leaves 46.-
- Chopped snails in a crème brûlée, fricassee of country frogs' legs
Lemony Caesar sauce emulsion, herbal coulis 45.-
- Duet of duck foie gras, diced with smoked duck fillet
And poached in a spicy wine, toasted bread 47.-
- Risotto laced with Paella broth, tournedos of chicken flavoured with of saffron
Broad beans, green peas and artichokes glazed in mussel gravy 46.-

Vegetarian Delights

- Seasonal tossed salad, raw and cooked vegetables
Tangy olive dressing with fresh herbs 31.-
- Green asparagus cream soup
Royale of fresh morels and black truffle with marinated shavings of white asparagus 39.-
- Zucchini flowers stuffed with Provence vegetables
Eggplant leaf and caviar with chopped herb jus 39.-
- Giant white asparagus stuffed with chopped morels and diced pineapple
Crispy tips of green asparagus, lemon oil and bears' garlic coulis 41.-



Hotel d'Angleterre

GENEVA



Fishes

John Dory from Brittany with poppy and sesame seeds crisp Green apple, verbena and lemon balm herbal tea sauce	58.-
Cod tournedos with Pata Negra chorizo Fried fennel and flowers, piperade sauce spiced up with Espelette pepper	54.-
Fillet of panfried vendace fish, light mousse of green peas cooked French style Carrot juice flavoured with a few drops of "Jardin" Tea	51.-
Steamed slice of sea bass in a coat of seaweeds, verbena scented gravy Stewed vegetables and tempuras of flowers	61.-

Whole fishes

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

Meats

Lamb chop slowly cooked with the Chef's special spices Tomato « Cœur de Bœuf » and Péquillos all' Arrabbiata style Dauphines potatoes with Mediterranean flavours	57.-
Panfried veal rib glazed in black olive oil gravy Potatoes slices confied with thyme and lemon, arugula gnocchis	65.-
Roasted Simmental Chateaubriand (for 2 people) Whipped butter sauce with spiced syrah wine, confied slice of potato	149.-
Pigeon fillets marinated in yogurt and vintage rum, gravy perfumed with Tonka beans Spiced chutney of cherry tomatoes and spring shallots	55.-
Sweetbreads and shrimps cooked with chopped herbs Delicate juice of parsley and almond, chard stalks laced Senegal pepper jus	53.-

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

Side Dishes

Selection of vegetables, Mashed Potatoes with olive oil, Mushroom fricassee Buttered Spinach, Homemade puréed fennel, Rice - (each kind)	12.-
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Cheese from Home and Abroad

Selection of Cheese from Switzerland, France, Britain and Italy	22.-
Mesclun salad with fresh herbs and refined vinaigrette	22.-
Goat's Cheese Nem On a bed of young leaves of salad and Mediterranean style	29.-

Hélène's Delicacies

Gourmet trio "strawberry - raspberry": Cold soup of candied strawberries and mint Panna cotta cream scented with "Fairy Tale Tea", raspberry ice cream	20.-
Mini puffed pancakes flavoured with mango and vanilla Light foam of rum and milk, bugne fritter stuffed with mango-carrot sherbet	20.-
Genuine Opera cake with coffee double cream Arabica granite and chocolate jelly	20.-
Crumbly shortbread with orange zests, rhubarb stalks confied with vanilla seeds Basil sugar tile, homemade rhubarb ice cream with strawberry pulp	20.-
Warm chocolate cake with confit lemon Chocolate millefeuille with Tonka beans jelly, homemade lemongrass sherbet	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 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*

