

Hotel d'Angleterre

GENEVA



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

Roasted lobster on a potato galette
Matelote sauce and fresh herbs salad fr. 45.-

Tartine of marinated fillet of fresh anchovy
Fennel marmalade brewed with black olive oil
Thin shreds of Pata Negra ham with Manchego cheese from Estrémadure fr. 41.-

Duet of duck foie gras
One diced with smoked duck fillet
The other poached in a spicy wine, toasted baguette fr. 46.-

Scampi skewer
Cucumber water and confied tomato flavoured with lemon balm
Saladine laced in lemon leaves oil fr. 47.-

Bea's eggs Royal
Free range eggs with potted shrimps, smoked salmon and caviar
Vegetable « Pot pourri » with smoked salt, Parmesan bread dips fr. 44.-

Crisp potato cylinder stuffed with Alaskan crab meat
Avocado and green mango tartar with passion fruit oil
Whipped cream with "Lover's tea" aromas fr. 45.-

Vegetarian Delights

Seasonal tossed salad, raw and cooked vegetables
Tangy olive dressing with fresh herbs fr. 29.-

Green asparagus cream soup
Royale of fresh morels and black truffle with marinated asparagus shavings fr. 32.-

Zucchini flowers stuffed with Provence vegetables
Eggplant leaf and caviar with chopped herb jus fr. 39.-

Risotto with « Bears' garlic » (spring wild garlic)
White and green asparagus casserole, fresh morels and Parmesan shavings fr. 41.-



Fishes

Thick slice of sea bass prepared Meunière Fennel and pineapple sauce Rhubarb stick, mini carrots and cherry radish glazed with lemon pepper	fr. 59.-
Léman lake golden trout panfried on the skin Peas - citrus fruit broth with salted butter and coriander Plancha caramelized spring vegetables	fr. 51.-
Cod tournedos with Pata Negra chorizo Fried fennel and flowers Piperade sauce spiced up with Espelette pepper	fr. 54.-
John Dory from Brittany with poppy and sesame crisp Green apple, verbena and lemon balm herbal tea thick sauce Romaine lettuce laced with gravy	fr. 58.-
Dover sole simply grilled or Meunière Belles de Fontenay potatoes steamed with fresh herbs	fr. 74.-

Meats

Roasted calf sweetbreads White meat gravy whipped with Roquette butter Baby leeks and Aubonne goat cheese gnocchis with sumac	fr. 49.-
Lamb chop slowly cooked with the Chef's special spices Tomato « Cœur de Bœuf » and Péquillos all' Arrabbiata style Dauphines potatoes with flavours from the South of France	fr. 57.-
Pigeon supremes with Raz-El-Hanout and orange blossoms perfumes Mousseline of chick peas with confied lemon and saffron	fr. 57.-
Panfried veal rib in its juices Green and white asparagus coated with morel crumbs Parsley « stamped » potato	fr. 59.-
Roasted Simmental Chateaubriand (for 2 people) Whipped butter "Café de Paris" style Confied potatoes slices with bone-marrow	fr. 149.-

Side dishes

Seasonal vegetables, mousseline mashed potato, mushroom fricassee buttered spinach, fennel mousseline, plain rice, each, per serving	fr. 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 Cheeses from Switzerland, France and United Kingdom	fr. 22.-
Mesclun salad with fresh herbs	fr.22.-
Goat's Cheese Nem on a bed of young leaves of salad and Mediterranean style	fr. 29.-

Hélène's Delicacies

Melon and verbena jam soufflé Caramelized tartlet flavoured with red Pineau Charentaise ice cream	fr. 20.-
Candied paste of olive and tomato Iced and foamy lemon flavoured yoghurt Chantilly cream flavoured with thyme flowers	fr. 20.-
Basket of strawberries marinated in locally produced Raisinée Confied Gariguettes strawberries Milky sorbet flavoured with basil	fr. 20.-
Rhubarb sticks crystallized in citrus fruits syrup Pistachio and raspberry Blanc Manger Rhubarb sherbet and red fruit syrup	fr. 20.-
Warm white chocolate cake and Eden Rose" tea flavoured blackberries heart Crispy grué with vanilla mascarpone Ice cream marbled with marmalade	fr. 20.-
Selection of desserts from the trolley	fr. 20.-
American "Cheese Cake"	fr. 20.-
Windows style creation of home made ice creams and sherbets	fr. 15.-
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	

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.