

# CÔTÉJARDIN

## MENU

Served for the whole table  
Dinner only

Bottarga tarama, baby shrimp crackers  
carob flour bread

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Crisp romaine topped with fried smelts  
fine herbs toast

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Yogourt soup and stuffed grape leaves with pork  
tomato & basil

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Rack of lamb in a «kadaïf» crust  
fresh cheese & thyme honey / mashed carrots and potatoes

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Walnut & syrup traditional cake  
bitter chocolate mousse, Kozane saffron sabayon

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Mastiha liquor from Hios island

Full menu  
Chf. 110.- per person

Menu: 2 starters, main course & dessert  
Chf. 90.- per person

## STARTERS

Chf

Antipasti buffet as a starter

26.-

Antipasti buffet as a main course

39.-

Antipasti buffet, cheese buffet & dessert buffet

52.-

Yogurt soup and stuffed grape leaves with pork,  
tomato & basil

19.-

Greek peasant salad with aromatic greens  
traditional breads

24.-

Crisp romaine topped with fried smelts  
toast fine herbs

26.-

Puff pastry feuilleté of wild greens  
from the Cretan mountains

21.-

Minted meatballs  
chickpea bread and eggplant caviar

24.-

bottarga tarama, baby shrimp crackers  
carob flour bread

29.-

## THE SEA SIDE

Cheese stuffed calamaries / salicorn and sea fennel

38.-

«Giouvesti»  
traditional squid ink pasta with calamari and razor clams  
fennel & Kozane saffron

39.-

Assorted mixed fish  
with eggplant and mint

45.-

Oven-baked Greek sea bass  
wild herbs with tomato, celery and Ouzo emulsion

48.-

## THE COUNTRY SIDE

Chf

Homemade mussaka . . . My Way

35.-

«Pancetta style» roasted pork with quince  
pelargonium & marjoram

38.-

Rabbit with bergamot  
sweet potato mashed

42.-

Pork skewer with wild oregano  
wild greens with lemon and olive oil, «Greek french fries»

39.-

## THE FRESH SIDE

Dessert and cheese buffet

18.-

Assorted seasonal ice creams & sorbets

15.-

Traditional cream and almond cake  
halva ice cream

16.-

Orange fritters & bergamot yogurt ice cream

16.-

Walnut & syrup traditional cake  
bitter chocolate mousse, Kozane saffron sabayon

17.-

Festival de  
**Saveurs Grecques**  
DU MARDI 14 AU DIMANCHE 26 FEVRIER 2012