

SEAFOOD BAR CLASSICS

Seafood platter A selection of Balik smoked salmon: Balik Original, Balik Gravlox, seasoned Balik salmon tartare, marinated prawns and shrimps, guacamole, a No. 3 Gillardeau oyster accompanied by a spoonful of caviar.	62.00
Burratina & Caviar Genevese Burratina served with 10 g of caviar.	49.00
Prawn & Caviar cocktail Duo of prawns served on a guacamole, cocktail sauce and caviar.	49.00
Anastasia 10 g of caviar served with Balik smoked salmon and a blini topped with Smetana cream.	49.00
Crab Salad Prepared crabmeat served with baby salad and cocktail sauce.	49.00

subject to availability

Gillardeau oysters n°3 "Spéciales Extra"	6 pieces	59.00
	12 pieces	118.00

FOODIES' CORNER

Tuna tartare & Stracciatella Tuna tartare marinated in lemon juice and olive oil, Burrata stracciatella and Balik sjomga Orange.	59.00
Gourmet Salad Balik Gravlox salmon, duck foie gras, mushrooms, prawns, avocado, tomatoes served with a mixed salad.	49.00
Duck Foie Gras in a cloth Duck foie gras served with a fig jam.	46.00
Burratina & Pata Negra Genevese Burratina served with "5J Cinco Jotas" Traditional Spanish ham with artisanal focaccia.	49.00
Poke bowl Tuna & Scallops Scallop tartare marinated in citrus fruits and tuna tartare with teriyaki sauce accompanied by sushi rice.	59.00
Real Pata Negra from Bellota "5J Cinco Jotas" Traditional Spanish ham, served with artisanal focaccia.	59.00
Beef tartare & Caviar Beef tartare, mushrooms, burrata stracciatella and caviar.	59.00

DESSERTS

Chocolate cake and vanilla ice cream.	18.00
Ice Malossol Lemon sorbet served with vodka and caviar.	29.00
Affogato al caffè Two scoops of vanilla ice cream and an espresso.	16.00
Fruit salad and lemon sorbet	16.00
Assortment of mini desserts	14.00
Gourmand Coffee Coffee served with a selection of mini desserts.	16.00

suggestion de vin liqueux

Pacherenc du Vic-Bilh Domaine Laougué	12.5 cl	14.00	Bt. 75 cl.	59.00
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COFFEE & TEA

Coffee / Espresso / Ristretto "Marrone"	5.90
Double Espresso / Cappuccino	6.90
Tea For a selection of our teas, please ask a member of staff.	5.50

BALIK SALMON SELECTION

SALMON FILLET

Balik Tsar Nikolaj The most noble and tender part of our Balik salmon: heart fillet served with focaccia artisanal and dill cream.	59.00
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Balik Sashimi Style Lightly salted raw Balik salmon fillet cut sashimi style accompanied by sushi rice.	49.00
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SLICED SALMON

Balik Original	42.00
Balik Gravlox	42.00
Balik Duo Choose the Classic Balik smoked salmon, the Gravlox or discover them in a Duo version.	46.00

DELIGHTS

Balik Discovery Tasting plate from the Balik range.	69.00
Balik Original & Prawns Slices of Balik smoked salmon and prawns.	46.00
Balik smoked salmon tartare Seasoned with lemon zest, fresh ginger and Cognac.	42.00

SIDE DISHES

Mashed potatoes with hazelnut oil and burrata stracciatella	19.00	Avocado & Guacamole	16.00	Creamy leek soup, potatoes and hazelnut oil	19.00
		Genevese Burratina salad, dried tomatoes and avocado	29.00	served with a No. 3 Gillardeau oyster	29.00

These sides dishes are only served as an accompaniment to the main dishes of the menu.

Spoil yourself

Royal Poke bowl Balik sahihi style, lobster tail and caviar accompanied by sushi rice.	79.00
Scallop tartare, oyster and caviar Scallop tartare marinated in citrus fruits, 20 g of caviar and a No. 3 Gillardeau oyster	79.00

CAVIARS SELECTION

subject to availability

	Amour River Christmas Caviar Selection, Schrenki dauricus Large dark green grains with a delicate, crunchy texture. 50 g 135.00 - 125 g 290.00
	Osciètre, Acipenser gueldenstaedtii, Grand Cru Dark brown grains with a firm, crunchy texture. 50 g 170.00 - 125 g 390.00
	Golden, Huso dauricus, Grand Cru Golden emerald green grains with delicate texture and brilliant. 50 g 235.00 - 125 g 525.00
	Beluga, Huso huso, Grand Cru Anthracite light gray grains with a soft texture, superior aromatic complexity, creamy and racy. 50 g 410.00 - 125 g on request

CHAMPAGNES

	12.5 cl	1/2 Bt. 37.5 cl	Bt. 75 cl
Caviar House Brut, Champagne Lombard	24.00	70.00	140.00
		Magnum	270.00
Caviar House Rosé, Champagne Lombard	26.00	75.00	150.00
R de Ruinart Brut	28.00		170.00
Ruinart Rosé			250.00
Ruinart Blanc de Blancs		135.00	265.00
Taittinger Brut Millésimé 2015			220.00
Taittinger Comtes de Champagne			280.00

WHITE WINES

	12.5 cl	Bt. 75 cl
Cuvée de S Lavaux AOC, Samantha Filipinetti	19.00	110.00
Aigle "Les Murailles" AOC H. Badoux		69.00
Petite Arvine "Trésors de Familles" Valais, Maison Gilliard	16.00	89.00
Perle de Sauvignon IGP Pays D'oc Gérard Bertrand	14.00	59.00
Chablis Vieilles Vignes Pascal Bouchard	19.00	110.00
Chardonnay Aigle Royal BIO Gérard Bertrand	26.00	135.00
Sancerre "Les Panseillots" Guillerault-Fargette	19.00	110.00

RED & ROSÉ WINES

	12.5 cl	Bt. 75 cl
Pinot Noir Les Frères Dutruy	16.00	89.00
La Demoiselle de Sociando Mallet Bordeaux, Haut-Médoc	19.00	110.00
Château L'Hospitalet Gérard Bertrand	23.00	120.00
Cuvée 101 Les Arbousiers Gérard Bertrand		120.00
Côte des Roses Pays d'Oc Gérard Bertrand	14.00	59.00
Clos du Temple * Voted best rosé wine in the world * Gérard Bertrand		240.00

BOTTLE BEERS

Moretti	33 cl	10.00
Erdinger white beer	50 cl	13.00
Ittinger Amber	33 cl	12.00
Balik Beer	33 cl	15.00
Erdinger non-alcoholic beer	33 cl	9.00

SPIRITS

		4 cl
Qavjar vodka Nr 1 Baliqshi Reserve		18.00
Qavjar vodka Nr 2 Handmade since 1908		18.00
Qavjar vodka Nr 3 Raspberry Reserve		18.00
Vodka Beluga Noble		22.00
Muma Gin		22.00
Bombay Sapphire		16.00
Havana Club Rum 3 years		16.00
Diplomatico Rum		18.00
Jack Daniels 7 years		18.00
Chivas Regal 12 years		18.00
Oban 14 years		22.00
Lagavulin 16 years		26.00
Hennessy Cognac XO		35.00
Limoncello		14.00
Grappa di Barolo / Moscato		16.00

MINERALES & SOFT DRINKS

Henniez Natural	50 cl	6.50
San Pellegrino	50 cl	6.50
Perrier	33 cl	7.50
Spur orange juice	25 cl	8.00
Spur seasonal juice	25 cl	8.00
Tomato juice	20 cl	8.00
Ramseier apple juice	33 cl	8.00
Kinley tonic water	20 cl	8.00
Kinley Ginger beer / Ginger Ale	20 cl	8.00
Coca-Cola / Zero	33 cl	8.00
Sprite / Fanta	33 cl	8.00
Fustea lemon	33 cl	8.00

Spritz Code Rouge 24.00 Aperol & Code Rouge Blanc de Blancs Crémant de Limoux
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Muma Mule 26.00 Gin Muma, lime and ginger beer

Bloody Mary 24.00 Vodka, tomato juice and lemon juice
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Salmon origins: Norway. Our Foie gras origin: France. Tuna origin: Pacific Ocean FA071 and FA051. Beef origin: Switzerland/France. For all of our dishes, we use only the freshest ingredients possible. Consequently, they are all subject to the availability of ingredients. In the event of allergies or food intolerances, please talk with our staff who will be delighted to advise you. Thank you for your loyalty.

Only vegetables and/or grains

Gluten free

If you have any comments, do not hesitate to contact by email info@chapremium.com.

Prices are listed in CHF and include service and VAT

