



Starters

Fresh salad, seasonal vegetables and peppermint	22.-
« Cœur de Bœuf » tomato, avocado and tangy caramel sauce	26.-
Vegetarian Poké Bowl with Provençal herbs, olive oil	24.-
Poké Bowl with salmon tartare, avocado, tomato and exotic riviera style sauce	36.-
Grilled and marinated salmon with ginger, wakame seaweed salad, artichoke	26.-
Pan-seared octopus, honey and lavender vinaigrette, lemon from Nice	36.-
« Caponatina » and half-cooked tuna steak, toasted bread with garlic and olives	38.-

To share

Served for two

Melon and watermelon with basil leaves, sliced dried beef	36.-
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Fish

Lacquered salmon with soy sauce, colored vegetables, sweet and sour sauce	48.-
« A la plancha » sea bass, grilled zucchini and stuffed piquillos ratatouille coulis with olive oil	58.-
Pan-seared red mullet, black olive tapenade, caramelised and raw fennel bouillabaisse sauce with garlic flavoured mayonnaise	66.-

Meat

Lamb chops with lemon thyme	52.-
Grilled Swiss beef ribsteak	65.-
Grilled Swiss beef fillet with rosemary	72.-

Meat side dishes

Roasted new potatoes with onion, vegetable tian and tomato with parsley

Sauces

Bearnaise sauce or rosemary juice

Lebanese Moment

Hommos	15.-
Chickpea purée with sesame cream and lemon	
Moutabbal	16.-
Eggplant purée, sesame cream, lemon and pomegranate seeds	
Chicken skewers marinated in lemon, potato wedges and garlic cream	38.-

Desserts

Fresh fruit salad	14.-
Lime & lemon meringue tart	14.-
Strawberry juice Baba	16.-
Brittany shortbread and strawberries	16.-
Vanilla ice cream & red fruits	16.-
President's strawberry cake	16.-
Manjari chocolate soft cake, vanilla ice cream*	16.-
Assortment of mochis, 3 pieces	16.-

* requires a 20 minutes preparation

We remain at your disposal regarding any allergens contained in this menu.

Origins of our meats: Poultry : Switzerland & France / Beef : Switzerland / Lamb : Irland

Origins of our fish: Salmon : Norway / Octopus : Spain / Tuna : Philippines / Red mullet : France / Sea bass : Greece & Corsica

TVA & service inclus / VAT & service included

Tous nos prix sont en Chf. / All prices are in Swiss Franc

Wifi code : HPW 2021

#hpwpoolgarden