

Menu

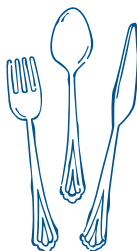
BRASSERIE LACUSTRE

AUBERGE
Port-Gitana

Service starts at 7 p.m.

To Share

FRIED FISH	15
Tartar sauce	
HAM SELECTION 70gr	22
Valais Air-Dried Beef	25
Kintoa Ham from Aldudes — 24 Months — Basque Country	39
Wild Boar Pata Negra — Alcalà Brothers	
GRAVLAX SALMON	23
Gravlax Salmon — Maison Barthouil, Lemon Butter & Toasts	
EGGPLANT CREAM	12
Sardinian Bread	
CRISPY POTATO CHIPS	8
Gitana Seasoning	
EGGS MAYONNAISE	8
4 Halved Eggs with Fine Herbs	
TARAMA	15
Sourdough Bread	



To begin with...

CARPACCIO OF RED PRAWNS | 28
Fresh berries, basil, and white balsamic vinaigrette

VITELLO TONNATO WITH ARTICHOKE HEARTS | 31

CHILLED SWEET PEA CREAM | 18
Genevan ricotta and lovage
Supplement CHF 8: smoked féra toast

SEASONAL TOMATO TATIN | 19
Mustard puff pastry, old-style vinaigrette & basil

STUFFED ZUCCHINI FLOWER | 24
Saffron sabayon with yellow zucchini

Our Salads

GREEN SALAD | 10
Gitana vinaigrette

CAESAR SALAD | 24 | 38
Crispy breaded chicken

GITANA SUMMER SALAD | 18
Crunchy seasonal vegetables, pine nuts & vinaigrette
As a main dish, served with Genevan Burrata | 29

The Classics

BURGER "Not So Smashed" by Pretty Patty | 34
Matured beef, bacon, cheddar, caramelized shallots, and fries

OUR SEA & LAKE BOUILLABAISSE | 49
Composition varies according to arrival — Lake and sea,
served with rouille and croutons

PERCH FILLETS

Gitana butter | 45
Meunière sauce | 43
Vierge sauce | 43

Served with shoestring fries

CATCH OF THE DAY & SELECTION OF FINE MEATS

Take a look at today's specials!
Choice of sides available for an extra charge

The Season at Gitana

GRTA CHICKEN SUPREME | 38
Basque sauce, pearl onions, and choice of side

PIEDMONTESE GNOCCHI | 29
Hazelnuts and seasonal mushrooms

GRILLED BLUEFIN TUNA STEAK (LINE-CAUGHT) | 44
Green beans, black olives, smoked chili, and choice of side

Sides

FRENCH FRIES | 9

RATATOUILLE | 9

FRESH SEASONAL VEGETABLES | 9

MASHED POTATOES | 8

WHITE RICE | 8

Kids' Menu

PERCH MEUNIÈRE | 22

Fries

CHICKEN SUPREME | 22

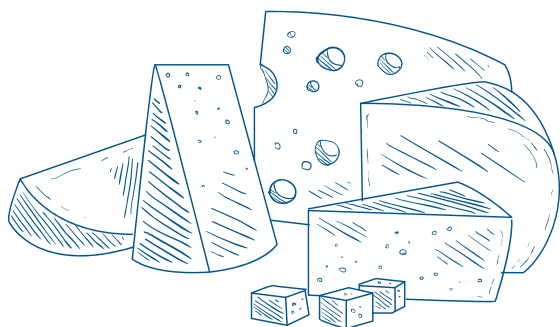
Choice of one side included

RIGATONI WITH BOLOGNESE SAUCE | 16

Loaded with GRTA seasonal vegetables

BEEF BURGER | 19

Choice of one side included



Cheeses *Maison Genevoise Férus*

CHEESE SELECTION | 18

SINGLE CHEESE SERVING | 7

Desserts

DESSERT TROLLEY

Gitana Experience | 16

Meringues with gruyère double cream, Gitana Style

Soft meringue "All Chocolate"

Selection of seasonal desserts

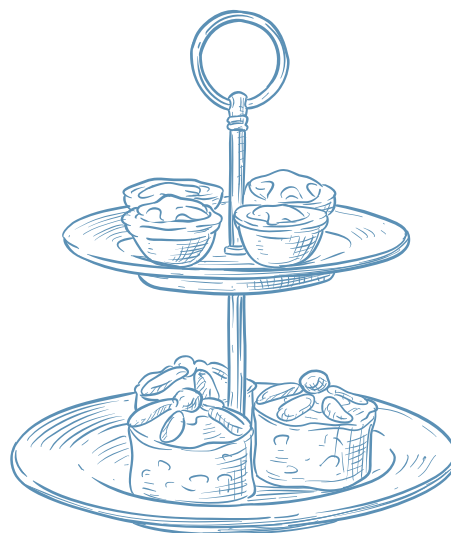
DESSERTS À LA CARTE | 13

Rum baba and light vanilla cream

Seasonal fruit tart

Fresh fruit platter

Assortment of sorbets and ice creams



Origin of Meat and Fish

FISH:

PERCH: Switzerland
PIKE: Switzerland
FERA: Switzerland
SMOKED SALMON: Scotland
MONKFISH: France
CRAWFISH: Switzerland & France
TARAMA: France
FRIED FISH: Italy & France
TUNA: France
TUNA STEAK: France & Spain
SOLE: France
JORDAN FISH: France

MEATS:

POULTRY: Switzerland & France
BEEF: France & Switzerland
BACON: Switzerland

MATURED MEATS:

JERSEY BEEF: France
SWAMI BEEF: Denmark
YUGENA BEEF: Poland

EGGS: Switzerland

GRTA (Geneva Region Terre Avenir) certified artisanal bread produced by the Swiss bakeries:
Guerrazzi, Sawerdo & l'Epi Doré.

Provenance may vary depending on the season and availability.

Allergies

You are unique, and so is your health!

Some of our dishes may contain allergens (gluten, nuts, eggs, milk, etc.)
Talk to our team; we'll be happy to help you choose the right ingredients for a worry-free, indulgent experience!