

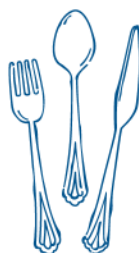
La Carte

BRASSERIE LACUSTRE

AUBERGE
Port-Gitana

Our Starters ...

FRIED FISH ⁴	15
Tartare sauce	
COLD CUTS SELECTION ⁶	70gr 22
Dried meat from Valais	
Kintoa ham from Aldudes – 24 months dried	25
Wild pig Pata Negra from the Alcalà brothers	39
EGGPLANT CAVIAR ^{2, 5}	15
Sardinian bread	
RED PRAWNS CARPACCIO ⁴	32
Fresh Berries with Basil and White Balsamic Vinaigrette	
HOMEMADE FOIE GRAS TERRINE ³	34
Pear poched with safran	
ROASTED PORCINI MUSHROOMS ^{3, 5}	29
Vin Jaune Sabayon with Piedmont Hazelnuts	
VITELLO TONNATO	32
BUTTERNUTT CREAM ^{3, 5}	18
Gruyère Double Cream Consommé with Chestnuts	



Signatures Dishes

"Not So Smashed" Burger by Pretty Patty⁶ | 34
Matured beef, bacon, cheddar, pickles, candied shallots and fries

Our Sea & Lake Bouillabaisse⁴ | 49
According to sourcing, rouille and bread crumbs

Parisian Ribeye Steak | 44
Pepper sauce and Allumette fries

Catch of the Day
&
Selection of Fine Meats

Please see today's specials on the board

Gitana's Seasonal Inspirations

Agnolotti del Plin with Porcini Mushrooms⁵ | 34
Delicate Smoked Mushroom Broth

GRTA Poultry with Crayfish Bisque⁴ | 43
Delicate Crayfish Jus, Glazed Carrots & Root Vegetables

Venison Loin | 56
Velvety Polenta with Red Wine Quinces, Lingonberries
& Braised Red Cabbage

Perch filet

Perch Loë (from Valais) | 45

Perch from Léman lake | 49
(Available upon market availability)

Accompanied by your choice of:

Gitana Butter⁴
Meunière Sauce⁴
Sauce Vierge^{2,3,4}

Served with Crispy Shoestring Fries

Our salad

CÉSAR SALAD | 35
Grilled poultry

AUTUMN SALAD GITANA^{2,3,5} | 18
Mache, castelfranco, endive, colrave, pomme verte, noix
et figues de saison
En plat, avec Burrata Genevoise^{3,5} | 29

GREEN SALAD^{3,5} | 10
Gitana vinaigrette

Side Dishes

CRISPY SHOESTRING FRIES^{1,2,5} | 9

CREAMY POLENTA^{1,5} | 9

SEASONAL VEGETABLE^{1,2,5} | 9

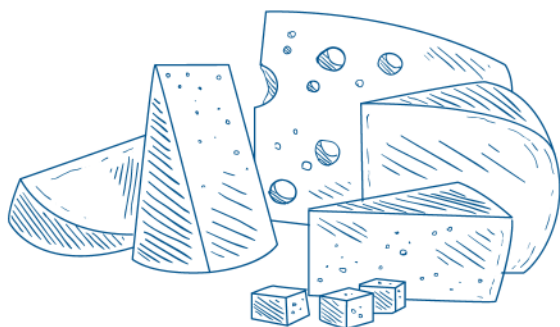
BUTTER HERB RICE^{1,5} | 9

Kids Menu

PERCH MEUNIÈRE⁴ | 22
Fries

RIGATONI BOLOGNAISE | 16
Full of local veggies GRTA

BEEF BURGER⁶ | 19
Including one side from selection



Cheeses Maison Ferus Genève

CHEESE SELECTION | 18
ONE CHEESE | 7

Desserts

BUFFET DE DESSERTS

Expérience Gitana | 16

Meringues, double cream from Gruyère^{1,3,5}

The one and only chocolat fondant from "Tout Chocolat"^{1,5}

Current dessert selection

DESSERTS MENU | 13

Rum baba and vanilla cream⁵

Seasonal fruit tart^{3,5}

Seasonal fruit cuts^{1,2,5}

Sorbet and ice cream selection⁵

