

AUBERGE
Port-Citana

La Carte

EVENING AND WEEK END

A U B E R G E

Port-Gitana

Port-Gitana Menu

STARTER

WINTER SALAD ^{1,5}

Beetroot, pomegranate and buffalo stracciatella

or

POACHED FARM EGG

Burgundy snails and watercress cream

MAIN

LAKE GENEVA PERCH FILLETS ¹

Gitana sauce and fries

or

CHARCOAL GRILLED BEEF HANGER STEAK

Kale, Béarnaise sauce and fries

or

PORCINI RAVIOLI ⁵

Vacherin Mont-d'Or emulsion and pumpkin reduction

DESSERT

THE MERINGUE SOFT CAKE BY "TOUT CHOCOLAT" 

or

LEMON MERINGUE TART ³

Starter, main course and dessert: 69.—

1 - Gluten-free 2 - Lactose-free 3 - Contains nuts 4 - Contains seafood 5 - Vegetarian dish 6 - Contains pork

All our prices are in Swiss francs and include 8.1% VAT.

To start

OYSTERS n°3 – les 3, les 6 ou les 12 ^{2,4} Classic condiments	19 36 68.–
ANGUS BEEF CECINA – WAGYU ² 70g	28.–
POACHED FARM EGGS Burgundy snails and watercress cream	26.–
NORMANDY SCALLOPS ⁴ Oscietra caviar, jerusalem artichoke, buckwheat and beurre blanc	38.–
VEAL TARTARE ³ Smoked eel, Piemonte hazelnut and horseradish	32.–
WINTER SALAD ^{1,5} Beetroot, pomegranate and buffalo stracciatella	24.–
CUTTLEFISH CARBONARA ¹ Valais bacon and Parmesan	28.–

The season at Gitana

LAKE GENEVA PERCH FILLETS ¹ Gitana sauce and fries	49.-
CONFIT JOHN DORY ⁴ Bergamot, iodized beurre blanc and broccoletti	56.-
CHARCOAL-GRILLED BEEF RIB EYE ¹ 250g Kale, béarnaise sauce and fries	48.-
TOMAHAWK DONE "CORDON BLEU" STYLE ⁶ 600g Pork from Mr. Valentin Chappuis, potato mousseline	45 pp
PORCINI RAVIOLI ⁵ Vacherin Mont-d'Or emulsion and pumpkin reduction	36.-
SAUTÉ-PAN ROASTED VEAL RACK 200g Split jus and Plainpalais cardoon gratin Black truffle supplement, 5 g CHF 15.-	59.-
ARTICHOKE RISOTTO ^{1,5} Preserved lemon et 24-month aged Parmesan	36.-

The Sides

GREEN SALAD, GITANA VINAIGRETTE ⁵	10	POTATO MOUSSELINE ⁵	10
FRIES ⁵	9	SAUTÉ BROCCOLETTI, SPICY GARLIC OIL ⁵	12
PLAINPALAIS CARDOON GRATIN ⁵	14		

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To finish

CHEESE SELECTION FROM MAISON GENEVOISE FÉRUS | 18




À LA CARTE DESSERTS | 13

Meringues with Gruyère double cream, Gitana style

The Meringue Soft Cake by "Tout Chocolat" 

Rum Baba with light vanilla cream

Lemon Meringue Tart ³

The Hazelnut Dessert by "Tout Chocolat" ³ 

Fresh fruit plate

Warm fruit crumble with vanilla ice cream ³

Selection of sorbets and ice creams