

AUBERGE
Port-Citana

La Carte

LUNCH

Menu Port-Gitana

STARTER

HEIRLOOM TOMATO TATIN ⁵
Smoked burrata emulsion and basil sorbet

or

CONFIT EGGPLANT ^{1, 2}
Lake Geneva crayfish and blackcurrant

MAIN

CORN-FED YELLOW CHICKEN SUPREME
Carrot, nasturtium and buckwheat


or

LAKE GENEVA PERCH FILLETS ¹
Gitana butter and thin-cut fries

or

ARTICHOKE RISOTTO ^{1, 5}
Preserved Lemon and Parmesan

DESSERT

THE CHOCOLATE MERINGUE MOELLEUX BY "TOUT CHOCOLAT" ¹ 
Mascarpone foam, caramelized hazelnut

or

HONEY SEMIFREDDO FROM CHOULEX
Fir bud and wild blueberries

Starter, main course and dessert: 72.-

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.

AUBERGE
Port-Gitana

To start

ANGUS BEEF CECINA – WAGYU ^{1, 2} 70gr	28.-
HEIRLOOM TOMATO TATIN ⁵ Smoked burrata emulsion and basil sorbet	28.-
CONFIT EGGPLANT ^{1, 2, 4} Lake Geneva crayfish and blackcurrant	30.-

The season at Gitana

CRISPY VEAL SWEETBREAD Carrot, nasturtium and buckwheat	49.-
GENEVA LAKE PERCH FILLETS ¹ Gitana butter and thin-cut fries	52.-
CHARCOAL-GRILLED RIBEYE ² 300gr Sucrine heart and thin-cut fries	56.-
BEEF TARTARE ^{1, 2} Thin-cut fries and green salad	39.-
“NOT SO SMASHED” BURGER FROM PRETTY PATTY ⁶ Beef, bacon, cheddar, pickles, shallots and thin-cut fries	34.-

The Sides

GREEN SALAD ^{1, 2, 3, 5}	10	HOMEMADE PANISSES ^{1, 2, 5}	14
FRIES ^{1, 2, 5}	9	PAUBERGINE CAPONATA, SICILIAN PISTACHIO AND BASIL ^{1, 2, 3, 5}	14
TROMBONE ZUCCHINI, ALMOND AND CHANTERELLES ³	14		

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To finish

CHEESE SELECTION FROM MAISON
GENEVOISE FÉRUS | 18



À LA CARTE DESSERTS | 13

Choulex honey semifreddo, fir bud and wild blueberries

The meringued fondant cake by "Tout Chocolat" ¹ , mascarpone foam, caramelized hazelnut ¹

Seasonal fruit tart, foraged flowers and whipped white chocolate ganache

Floating island with lemon, meadowsweet crème anglaise and caramel ¹

Tropézienne tart, light olive oil cream and bitter orange confit

SORBETS & ICECREAMS BY "GELOSA" ¹ | 5.50