

AUBERGE
Port-Citana

La Carte

EVENING AND WEEK END

A U B E R G E

Port-Gitana

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 CAKE BY "TOUT CHOCOLAT" ¹ 

Mascarpone foam, caramelized hazelnut

or

CHOULEX HONEY SEMIFREDDO ¹

Fir buds 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.

To start

ANGUS BEEF CECINA – WAGYU ^{1, 2} 70gr Freshly cut	28.-
SNACK ON THE BOAT ¹ Pike egg tarama, Arctic char gravlax, smoked féra, pike rillettes, socca cracker and lemon condiment	32.-
HEIRLOOM TOMATO TATIN ⁵ Smoked burrata emulsion and basil sorbet	28.-
CONFIT EGGPLANT ^{1, 2, 4} Lake Geneva crayfish and blackcurrant	30.-
GAMBERONI CRUDO ^{1, 2, 4} Tomato water jelly and panisse	39.-
SEARED VEAL HANGER STEAK ^{1, 2} Chickpea and lemon chili paste	32.-

The season at Gitana

MOUNTAIN BOUILLABAISSE ⁴	59.–
Génépi and redcurrant	
CRISPY VEAL SWEETBREAD	49.–
Carrot, nasturtium and buckwheat	
ROASTED MIÉRAL POUSSIN WITH FIR BUD ¹	52.– (p.p.)
Chanterelles and tromboncino courgette	
ARCTIC CHAR ¹	46.–
Green beans, peach, almond and verbena	
LAKE GENEVA PERCH FILLETS ¹	52.–
Gitana butter and thin-cut fries	
CHARCOAL-GRILLED RIBEYE ²	(300gr) 56.–
Sucrine heart and thin-cut fries	
ARTICHOKE EXPERIENCE ^{1, 5}	45.–
Risotto served in an artichoke, preserved lemon and parmesan Roasted purple artichoke, barigoule condiment	

The Sides

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

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 finish

CHEESE SELECTION FROM MAISON
GENEVOISE FÉRUS | 18



À LA CARTE DESSERTS | 13

Choulex honey semifreddo, fir bud, and wild blueberries

The chocolate meringué 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