

# L'escapade

## Welcomes you !

Stéphane Frutiger and his sons  
Are happy to host you.

You have the possibility to devise  
Your own meal using our different menu suggestions:

### Our « pleasure » menu 69,50

A starter, a main course, a cheese and a desert

### Our « happiness » menu 83,50

Two starters, a main course, a cheese and a desert

### Our « confidence formula »

To accompany your menu,  
We suggest a glass of regional wine  
In compliance with each  
Of your chosen dishes.

For the « pleasure menu », 29.-  
4 glasses of regional wines

For the « happiness menu », 36.-  
5 glasses of regional wines

### Our « business » menu 44.-

A starter, a main course, a desert  
Different each day of the week  
Only for lunch

## THE « STARTERS » CORNER

### COLD STARTERS

- Market salad 8.-
- Mixed green salad with grilled pine kernels  
and parmesan shavings 15.-
- Endive salad with blue cheese and walnuts 18.-
- Creamy burrata cheese from Geneva,  
plum tomatoes and basil 26.-
- Plate of serrano ham served with garlic bread 22.-
- Foie gras terrine and homemade chutney,  
fruit bread 26.-
- Fresh salmon and dill tartar, toasted bread 18.-
- Barely seized red tuna crumbed in spices 22.-
- Sesame tuna, mint and ginger 22.-
- Hand sliced filet of beef carpaccio with basil, rucola  
and parmesan cheese 24.-

### WARM STARTERS

- Soup of the season 11.-
- Fish soup, croutons, rouille, and aioli 16.-
- Salad of roasted gambas with citrus 21.-
- Grilled octopus «sesflo style » 26.-
- Ricotta fagottini with white truffle oil,  
in a creamy old porto sauce 23.-
- Foie gras steak with a fig caramel sauce 26.-
- Roasted scallop, violet artichoke puree  
and star anise cream 24.-
- Fried frogs legs with parley and garlic butter 26.-

## THE « PASTA AND RISOTTI » CORNER

### RISOTTI

- Geneva's famous creamy burrata risotto  
and black truffle 49.- (5.- suppl. For menus)
- Roasted gambas risotto, fresh herbs marinade  
and candied tomatoes 31.-

### PASTA

- Linguine alle verace vongole 29.-
- Linguine alla puttanesca 24.-  
(tomatoes, capers, anchovies, black olives,  
garlic and basil)

## THE « PLATES » CORNER

Steamed salmon steak, fresh herbs vinaigrette  
and coriander cream 36.-

Tuna steak, pesto rosso, rucola and pine kernels 44.-

Grilled filet of sea bass filet,  
maussane olive oil and fleur de sel 44.-

Shelled gambas « dad's style » 46.-  
(mint, lemongrass and chili)

Scallop with saffron and orange butter  
and candied zests 44.-

Braised pig cheeks the old fashion way  
« comme un bouchon » style 34.-

Braised knuckle of lamb and it's seasoned jus 39.-

slowly cooked rack of lamb with rosemary  
served with a garlic cream sauce 44.-

Breaded veal cutlet « elephant's ear » 49.-  
(8.- suppl. For menus)

Filet of beef with herbs, marsala sauce 49.-  
(5.- suppl. For menus)

Surf & turf « amalfi » style 45.-  
(filet of beef and grilled gambas, argentine sauce)

Hand cut beef tartar 39.-

## THE « DUOS AND TRIOS » CORNER

### DUOS

DUO OF RAW FISH 36.-

Tuna tartar with sesame seeds  
salmon and dill tartar

DUO OF SHELL FISH 46.-

Shelled gambas « dad's style »  
Scallop with saffron butter

### TRIOS

TRIO OF FISH 44.-

Tuna steak pesto rosso  
Grilled filet of sea bass, olive oil and fleur de sel  
Steamed salmon steak, herbs vinaigrette

TRIO OF MEATS 44.-

Pig cheek  
Rack of lamb and rosemary  
Surf & turf

TRIO OF BEEF FILETS: 44.-

Sauces: green pepper, béarnaise, herb marsala

## THE « CHILDREN'S » CORNER 18.- per choice

Homemade ground steak, vegetable fries  
Filet of sea bass, potato puree, vegetables  
Linguine with tomatoes, fresh basil and parmesan