

# Le Pilier's proposal

Le Pilier invites you to share a unique culinary experience. By combining the best local products and those from the rest of the world, Claude Legras blends balance and creativity to offer you an amazing seasonal *"cuisine"*. Good food and healthy eating fuse in a unique setting in the centre of Geneva.

## Origin of our products

Meat	Switzerland
Fish	Perch from Geneva lake Salmon from Norway, Octopus from Morocco, Swordfish from Sri Lanka
Eggs	Switzerland
Ham	Switzerland
Pata Negra ham	Spain
Vegetables	Switzerland, France
Cereals	Switzerland
Fruits	Switzerland, France



Gluten free



Lactose free



Vegetarian

Please do not hesitate to mention  
to our staff any food intolerance or allergy.

# Breakfast (until 11 am)

## Sweet

### Pastries

Mini pure butter croissant 1.<sup>70</sup>

Mini *pain au chocolat* 1.<sup>70</sup>

Cake: pistachio, lemon praline  
Two pieces 8.-

**The toasts 2 pieces 6.-**

Butter and jam

**Le Tradition 10.-**

1 mini croissant

1 mini *pain au chocolat*

1 fresh orange juice

1 coffee or tea

**Smoothie açai 12.-**

Yogurt, mango açai sorbet  
and homemade granola



## Salty

**Avocado toast Focaccia 15.-**

Avocado, lemon, olive oil, cherry tomatoes,  
*fleur de sel*, sucrine




With one mimosa egg 17.-

## Lunch / Dinner

### To share

<b>Garlic bread</b> Four slices of bread, garlic butter, parsley		6.-
<b>Hot cheese</b> With whole wheat bread		8.-
<b>Oriental style octopus</b> Served with pita bread		15.-
<b>Country style pâté</b> Homemade		15.-
<b>Vintage sardines from St Gilles Croix de Vie</b> Served with salted butter and whole wheat bread		19.-
<b>Pata Negra ham</b> Refined 30 months, 80g, « <i>pan tumaca</i> »		32.-

### Starters

<b>Green asparagus soup</b> Grissini and gorgonzola mascarpone		14.-
	Main course	19.-
<b>Green and white asparagus from Camargue</b> Served warm with avruga, radish ravigote, shallot, and mimosa egg		16.-
	Main course	20.-
<b>Spring salad</b> Mix salad, white asparagus, beans, foie gras, smoked duck breast, cider vinegar and chestnut oil		18.-
	Main course	24.-
<b>Seabass ceviche</b> Marinated in coconut milk, chili peppers, coriander, spring onion, lime and elderberry		22.-
	Main course	32.-

# Lunch /Dinner

## Main course

### Tartines

#### Avocado toast Focaccia

Avocado, lemon, olive oil, cherry tomatoes, fleur de sel, mimosa egg, sucrine



17.-

#### 2018 vintage sardines

In rillette with lemon confit, shallot, mascarpone, salad, and radish

23.-

#### Fresh morel

Cooked in cream with seasonal mushrooms, crispy dry meat and Tête de Moine cheese

29.-

### Vegetarian pizza

Caponata, seasonal vegetables, gremolata



22.-

### Pilier bowls

Base : split peas, carrot, wild garlic pesto and fregola

#### Vegetarian

Artichokes, tomato, mushrooms and savory emulsion

25.-

#### Chicken

Slow cooked with couscous juice

28.-

#### Perch

Perch filet and Chasselas sauce

31.-

### Salmon tartare in a bun roll


Brioche, spring onion

26.-


# Teatime

**Cake assortment** 8.-  
Pistachio *financier*  
Lemon praline cake

**Toblerone mousse** 10.-  
Toblerone slivers  

**Thin apple tart** 11.-  
Minute-made, Gala apples, cane sugar, butter   
With one scoop of vanilla ice cream 13.-

**The Lemon-Strawberry** 12.-  
Genoa biscuit, strawberry confit,  
light sour lemon cream

**Bahia** 12.-  
Soft almond biscuit, creamy hazelnut praline  
from the Piemonte, light cappuccino cream 

**The ALL chocolate** 12.-  
Crispy shortbread, soft chocolate cake,  
creamy intense dark chocolate 75%,  
dash of caramel

## Ice creams and sorbets (Glaces des Alpes)

Ice cream: vanilla, coffee, pistachio  
Sorbets: strawberry, chocolate, lemon

One scoop 4.-  
Two scoops 7.<sup>50</sup>

***Café ou Thé gourmand*** 14.-  
Served with four sweet treats

# Beverages

## Hot drinks

Ristretto	4.-
Espresso	4.-
Espresso macchiato	5. <sup>20</sup>
Double espresso	8.-
Coffee	4.-
Iced coffee	4. <sup>50</sup>
Viennese coffee	5. <sup>50</sup>
Renversé	5.-
Cappuccino	5. <sup>50</sup>
Latte macchiato	6.-
Iced latte macchiato	6.-
Glass of milk (20cl)	4.-
Selection of teas and infusions	5.-
Fresh mint	6.-
Hot chocolate	6.-
Viennese chocolate	6. <sup>90</sup>

## Cold drinks

### Soft

Coca Cola (33cl)	5. <sup>90</sup>
Coca Cola Zero (33cl)	5. <sup>90</sup>
Sprite (33cl)	5. <sup>90</sup>
Schweppes tonic (20cl)	4. <sup>90</sup>
Bitter San Pellegrino (10cl)	4. <sup>90</sup>
Ginger beer (20cl)	5. <sup>90</sup>
Homemade iced tea (33cl)	5. <sup>90</sup>
Peach iced tea (33cl)	5. <sup>90</sup>

### Juices

Fresh orange or lemon juice (27cl)	7. <sup>50</sup>
Pineapple juice (20cl)	5. <sup>90</sup>
Apple juice Ramseier (20cl)	5. <sup>90</sup>
Tomato juice (20cl)	5. <sup>90</sup>
Virgin Mary (20cl)	7.-

### Syrup (free for kids)

Grenadine, mint, or strawberry (20cl)	3. <sup>50</sup>
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### Still or sparkling water « Le Pilier » (included with your meal)

(50cl)	4. <sup>50</sup>
(75cl)	6. <sup>50</sup>

Vélosophe beer (33cl)	7.-
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Panaché Radler (50cl)	8.-
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# Wines

## Wines from Switzerland

<b>White</b>	<b>Glass (10cl)</b>	<b>Bottle (75cl)</b>
<b>Viognier</b> ( <i>Viognier</i> , D. Grand'Cour, J.-P. Pellegrin, Satigny, 2017)	8.-	48.-
<b>Saint Saphorin</b> ( <i>Chasselas</i> , D. Monachon, Les Manchettes, Rivaz, 2017)	8.-	48.-
<b>Empreinte blanche</b> ( <i>Chasselas, Pinot gris, Sauvignon, Sauvignon blanc, Viognier, Petite arvine, Pinot blanc</i> , D. des Grand Clos, J. M. Novelle, Satigny, 2018)		50.-
<b>Humagne blanc</b> ( <i>Humagne blanc</i> , D. Clos Geronde, F. Zufferey, Chippis, 2018)		55.-
<b>Red</b>	<b>Glass (10cl)</b>	<b>Bottle (75cl)</b>
<b>Gamaret</b> ( <i>Gamaret</i> , D. Villard et fils, L. Villard, Anières, 2017)	7.-	49.-
<b>Diable rouge</b> ( <i>Syrah</i> , D. du Paradis, R. Burgdorfer, Satigny, 2017)	9.-	58.-
<b>Cornalin</b> ( <i>Cornalin</i> , D. Clos de Geronde, F. Zufferey, Chippis, 2018)	10.-	65.-
<b>Merlot</b> ( <i>Merlot</i> , S. Gros, Dardagny, 2016)	12.-	79.-
<b>Pinot noir</b> ( <i>Pinot noir</i> , S. Gros, Dardagny, 2016)	12.-	80.-

# Wines

## Wines from France

<b>White</b>	<b>Glass (10cl)</b>	<b>Bottle (75cl)</b>	
Domaine de la Marfée (Languedoc, Frisson d'Ombelles, 2015)	7.-	45.-	
<b>Red</b>			
Rully Les Chauchoux (Bourgogne, Demessey, 2016)	9.-	55.-	
Petit Haut Lafitte (Bordeaux, Pessac Léognan, 2014)	13.-	81.-	
Châteauneuf du Pape (Vallée du Rhône, Clos du Caillou, 2013)	15.-	93.-	
<b>Rosé</b>	<b>Glass (10cl)</b>	<b>Piscine (15cl)</b>	<b>Bottle (75cl)</b>
Château Puech - Haut Prestige (Pays D'OC, Château Puech-Haut, 2019)	7.-	12.-	42.-

## Grand Crus

<b>White</b>	<b>Glass (10cl)</b>	<b>Bottle (75cl)</b>
Puligny Montrachet (Bourgogne, Demessey, 2016)	17.-	115.-
Condrieu Invitare (Vallée du Rhône, M. Chapoutier, 2016)	20.-	135.-
<b>Red</b>		
Château Haut Marbuzet (Bordeaux, Saint-Estèphe, 2014)	19.-	116.-
Vosne-Romanée (Bourgogne, M. Mugneret, 2014)	27.-	160.-

## Champagne

	<b>Glass (10cl)</b>	<b>Piscine (15cl)</b>	<b>Bottle (75cl)</b>
Deutz Brut Classic	15.-	20.-	90.-