

# 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	
Prawns	Thailand
Octopus	Spain
Seabass	France
Salmon	Norway
Eggs	Switzerland
Ham	Switzerland
Pata Negra ham, delicatessen	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

***Brioche feuilletée*** 5.-  
Bun with butter and jam

***Brioche feuilletée smoked salmon*** 14.-  
Cream cheese, chive and lime

***Les tartines 2 pieces*** 6.-  
Butter and jam

**Cake : pistache, citron praliné** 2 pieces 8.-

**Le Tradition** 8.-  
1 Bun with butter and jam  
1 orange juice  
1 coffee or tea

### 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> Linseed, cashew nut, pumpkin seed powder and crispy beef jerky		9.-
<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>Iberian delicatessen plate</b> Dry Lomo, pancetta, cecina, chorizo		25.-
<b>Pata Negra ham</b> Refined 30 months, 80g, « pan tumaca »		32.-


### Starters

<b>Pea and fresh mint gaspacho</b> Provençal panisse	 	12.-
<b>Pilier Salad</b> Mixed salad, cucumber, tomatoes, peas, fenel, salmon, swiss chard and ricotta		18.-
	Main course	26.-
<b>Melon duo</b> Pappadums, black olives tapenade and dry lomo		18.-
	Main course	26.-
<b>Seabass ceviche</b>		22.-
Marinated in coconut milk, chili peppers, coriander, spring onion, lime and elderberry	Main course	36.-


# Lunch /Dinner

## Main course

### Tartines

- Avocado toast Focaccia** 17.-  
Avocado, lemon, olive oil, cherry tomatoes, *fleur de sel*, mimosa egg, sucrine 
- 2018 vintage sardines** 23.-  
In rillette with lemon confit, shallot, mascarpone, salad, and radish
- Iberian** 26.-  
Soubressade, dry lomo, pequillos, almonds, salad and olives

### Buns roll


- Vegetable tartar with Vandouvan spices  24.-  
Salmon and spring onion 26.-  
Simmental beef tartar from « Boucherie du Molard » 34.-

- Thin tomato tart, burratina from Puglia** 26.-  
Basil pesto and parmesan

### Pilier bowls

- Base : eggplant caviar, bulgur and confit cherry tomatoes
- Pastrami from Meinier** 28.-  
Ravigote sauce
- Prawns** 28.-  
Green curry sauce and coconut milk

### Forever crush :

- Vegetarian pizza with seasonal vegetables** 22.-  
Tomato sauce, za'atar, olive oil and tahiné sauce 

# Teatime

## Cake assortment

Pistachio *financier*  
Lemon praline cake

8.-

## Toblerone mousse

Toblerone slivers



10.-

## Thin apple tart

Minute-made, Gala apples, cane sugar, butter



11.-

With one scoop of vanilla ice cream

13.-

## Red berry Bahia

Pistachio financier, red berry coulis  
and vanilla ganache



12.-

## Apricot and almond

Shortbread, apricot and passion fruit confit,  
almond cream

12.-

## The ALL chocolate

Crispy shortbread, soft chocolate cake,  
creamy intense dark chocolate 75%,  
dash of caramel

12.-

## 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*

Served with four sweet treats

14.-

# 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>

<b>Vélosophe beer (33cl)</b>	<b>7.-</b>
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<b>Panaché Radler (33cl)</b>	<b>7.-</b>
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## Afterwork

<b>Garlic bread</b>	6.-
Four slices of bread, garlic butter, parsley	
<b>Hot cheese</b>	9.-
Linseed, cashew nut, pumpkin seed powder and crispy beef jerky	
<b>Oriental style octopus</b>	15.-
Served with pita bread	
<b>Country style pâté</b>	15.-
Homemade	
<b>Vintage sardines from St Gilles Croix de Vie</b>	19.-
Served with salted butter and whole wheat bread	
<b>Iberian delicatessen plate</b>	25.-
Dry Lomo, pancetta, cecina, chorizo	
<b>Pata Negra ham</b>	32.-
Refined 30 months, 80g, « <i>pan tumaca</i> »	

# Cocktails

## Cocktail Le Pilier (12cl)

Passion fruit syrup, vanilla

Prosecco 12.-

Champagne Deutz Brut Classic 19.-

## Moscow Mule (22cl)

Lime juice, vodka, ginger beer

Vodka Absolut 14.-

Vodka Beluga Silver 18.-

## Whisky Sour (7cl)

Lemon juice, whisky, white sugar

Whisky Red Label 14.-

Whisky Jack Daniel's 16.-

## Gin Fizz (12cl)

Lemon juice, gin, sparkling water, sugar

Gin Tanqueray 14.-

Gin Hendrick's 18.-

## Virgin Mojito (12cl)

Fresh mint, lime, sparkling water

8.-

## Mojito (12cl)

Fresh mint, lime, rum Havana Club, sparkling water

14.-

## Mojito Hulk (25cl)

Fresh mint, lime, rum Havana Club, sparkling water

24.-

## Hugo (15cl)

St. Germain liqueur, sparkling water, prosecco, fresh mint

14.-

## Spritz (15cl)

Fresh orange, sparkling water, prosecco

14.-

## Bloody Mary (14cl)

Vodka, tomato juice

14.-

## Americano (8cl)

Campari, Martini Rouge, sparkling water

14.-

## Negroni (6cl)

Campari, gin, Martini Rouge

14.-

## Caipirinha (6cl)

Cachaça, brown sugar, lime

14.-

## Caipiroska (6cl)

Vodka Absolut, brown sugar, lime

14.-



# 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

### White

Domaine de la Marfée  
(Languedoc, Frisson d'Ombelles, 2015)

Glass  
(10cl)      Bottle  
(75cl)

7.-      45.-

### Red

Rully Les Chauchoux  
(Bourgogne, Demessey, 2016)

Glass  
(10cl)      Bottle  
(75cl)

9.-      55.-

Petit Haut-Lafitte  
(Bordeaux, Pessac Léognan, 2014)

13.-      81.-

Châteauneuf du Pape  
(Vallée du Rhône, Clos du Caillou, 2013)

15.-      93.-

### Rosé

Château Puech - Haut Prestige  
(Pays D'OC, Château Puech-Haut, 2019)

Glass  
(10cl)      Piscine  
(15cl)      Bottle  
(75cl)

7.-      12.-      42.-

## Grand Crus

### White

Puligny Montrachet  
(Bourgogne, Demessey, 2016)

Glass  
(10cl)      Bottle  
(75cl)

17.-      115.-

Condrieu Invitare  
(Vallée du Rhône, M. Chapoutier, 2016)

20.-      135.-

### Red

Château Haut Marbuzet  
(Bordeaux, Saint-Estèphe, 2014)

Glass  
(10cl)      Bottle  
(75cl)

19.-      116.-

Vosne-Romanée  
(Bourgogne, M. Mugneret, 2014)

27.-      160.-

## Champagne

Deutz Brut Classic

Glass  
(10cl)      Piscine  
(15cl)      Bottle  
(75cl)

15.-      20.-      90.-

# Take away

## Starters

### Pea and fresh mint gaspacho

Provençal panisse



12.-

### Pilier Salad

Mixed salad, cucumber, tomatoes, peas, fenel, salmon, swiss chard and ricotta

18.-

Main course 26.-

### Avocado toast Focaccia

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

10.-

### Seabass ceviche

Marinated in coconut milk, chili peppers, coriander, spring onion, lime and elderberry

17.-

## Main courses

### Salmon tartare

Buns, chive

22.-

### Pilier bowls

Base : eggplant caviar, bulgur and confit cherry tomatoes

#### Pastrami from Meinier

Ravigote sauce

23.-

#### Prawns

Green curry sauce and coconut milk

24.-

## Desserts

### Red berry Bahia

Pistachio financier, red berry coulis and vanilla ganache,

10.-

### The ALL chocolate

Crispy shortbread, soft chocolate cake, creamy intense dark chocolate 75%, dash of caramel

10.-

# Alcoholic beverages

## Beer

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

## Piscine de Rosé (15cl)

L'Esprit de la Fontaine (Languedoc, Terra Viva, 2018)

12.-

## Aperitif

Porto (4cl)	8.-
Kir (12cl)	7.-
Ricard (2cl)	4. <sup>50</sup>
Bloody Mary (14cl)	14.-
Americano (8cl)	14.-
Negroni (6cl)	14.-

## Digestives

Limoncello (5cl)	6. <sup>50</sup>
Williamine (4cl)	7.-
Moitié-Moitié (4cl)	7.-
Amaretto (4cl)	7.-

## Alcohol between 17° et 46°

### Whisky

Oban 14 years (4cl)	19.-
Talisker 10 years (4cl)	18.-
Johnnie Walker red Label (4cl)	10.-
Jack Daniel's (4cl)	11.-

### Rum

Havana Club blanc 3 years (4cl)	10.-
Zacapa Centenario 15 years (4cl)	18.-

### Vodka

Beluga Silver (4cl)	18.-
Absolut (4cl)	10.-

### Gin

Tanqueray (4cl)	10.-
Hendrik's (4cl)	15.-

## Soft on the side

	Glass (10cl)	Piscine (15cl)	Bottle (75cl)
Champagne	15.-	20.-	90.-
Deutz Brut Classic			
Prosecco	8.-	12.-	48.-
« Signore Giuseppe » extra			