

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 8.-
2 pieces

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 (from 12pm to 3pm)

To share

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

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.-
Melon duo Pappadums, black olives tapenade and dry lomo		18.-
	Main course	26.-
Seabass ceviche Marinated in coconut milk, chili peppers, coriander, spring onion, lime and elderberry		22.-
	Main course	36.-

Lunch (from 12pm to 3pm)

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.-
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.-

Almond cake

Almond cake, creamy almonds and almond light cream from Valencia and roasted almonds



12.-

Mrs *Citron meringuée*

Soft Viennese biscuit, crispy shortbread, creamy lime, candied yellow lemon, gourmet meringue

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 7.⁵⁰

Café ou Thé gourmand

Served with four sweet treats

14.-

Beverages

Hot drinks

Ristretto	4.-
Espresso	4.-
Espresso macchiato	5. ²⁰
Double espresso	8.-
Coffee	4.-
Iced coffee	4. ⁵⁰
Viennese coffee	5. ⁵⁰
Renversé	5.-
Cappuccino	5. ⁵⁰
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. ⁹⁰

Cold drinks

Soft

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

Juices

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

Syrup (free for kids)

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

(50cl)	4. ⁵⁰
(75cl)	6. ⁵⁰

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

8.-

Fresh mint, lime, sparkling water

Mojito (12cl) / Mojito XL (25cl)

14.- / 24.-

Fresh mint, lime, sparkling water, Havana Club rum

Hugo (15cl)

14.-

St. Germain, sparkling water, prosecco, fresh mint

Spritz (15cl)

14.-

Fresh orange, sparkling water, prosecco, Aperol

Bloody Mary (14cl)

14.-

Vodka, jus de tomate / *Vodka, tomato juice*

Americano (8cl)

14.-

Campari, Martini Rosso, sparkling water

Negroni (6cl)

14.-

Campari, gin, Martini Rouge

Caipirinha (6cl)

14.-

Cachaça, brown sugar, lime

Caipiroska (6cl)

14.-

Vodka Absolut, brown sugar, lime

Tapas (from 6pm)

Salty

Pea soup with grissini	5.-
Chickpea and black olive cake	6.-
Hot cheese	9.-
Linseed, cashew nut, pumpkin seed powder and crispy beef jerky	
Melon et lomo sec skewer	10.-
4 pieces	
Cherry tomatoes, mozzarella and pesto skewer	12.-
4 pieces	
Smoked salmon bruschetta	12.-
With Philadelphia (2 pieces)	
Mediterranean plate	12.-
Black olives tapenade, pappadums focaccia with tomato confit and pesto,	
Oriental style octopus	15.-
Served with pita bread	
Country style pâté	15.-
Homemade	
Roasted shrimp	15.-
Green curry sauce with coconut milk (6 pieces)	
Vintage sardines from St Gilles Croix de Vie	19.-
Served with salted butter and whole wheat bread	
Iberian delicatessen plate	25.-
Dry Lomo, pancetta, cecina, chorizo	
Pata Negra ham	32.-
Refined 30 months, 80g, « <i>pan tumaca</i> »	

Sweet

<i>Cannelé Bordelais</i>	3.-
2 pieces	
Cake pistachio	3.-
1 piece	
Mousse Toblerone (mini)	3.-
1 piece	
The ALL chocolate (mini)	3.-
1 piece	
Sweet plate	12.-

Wines

Wines from Switzerland

White	Glass (10cl)	Bottle (75cl)
Pinot blanc (<i>Pinot blanc</i> . D. du Paradis, J. Burgdorfer, Satigny, 2019)	5.-	30.-
Chardonnay Jeanne de Jussie (<i>Chardonnay</i> . D. Château L'Évêque, M. Mévaux, Jussy, 2020)	7.-	43.-
Red	Glass (10cl)	Bottle (75cl)
Noir Divin (<i>Gamaret, Merlot, Garanoir</i> . D. du Paradis, J. Burgdorfer, Satigny, 2017)	7.-	46.-
Merlot-Garanoir (<i>Merlot, Garanoir</i> . D. de la Vigne Blanche, Sarah Meylan, Cologny, 2018)	10.-	58.-

Wines from France

Blanc	Glass (10cl)	Bottle (75cl)	
Chablis La Pierrelée (Chablis, La Chablesienne, 2015)	8.-	48.-	
Sancerre Les Calcaires (Sancerre blanc, Lucien Crochet, 2018)	9. ⁵⁰	57.-	
Red	Glass (10cl)	Bottle (75cl)	
Haut Médoc Château Sociando-Mallet (Haut Médoc, Jean Gautreau, 2015)	14.-	98.-	
Côte Rôtie Colline de Couzou (Côte-Rôtie, P & C Bonnefond, 2016)	15.-	105.-	
Rosé	Glass (10cl)	Piscine (15cl)	Bottle (75cl)
Château Puech - Haut Prestige (Pays D'OC, Château Puech-Haut, 2019)	7.-	12.-	42.-

Champagne

	Coupe (10cl)	Piscine (15cl)	Bottle (75cl)
Deutz Brut Classic	15.-	20.-	90.-