

# 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

|                              |                     |
|------------------------------|---------------------|
| Chicken                      | Switzerland         |
| Duck                         | France              |
| Snails                       | Switzerland         |
| Fish                         |                     |
| Octopus                      | Spain               |
| Gambas                       | Thailand            |
| 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 6.-

**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

|  |   |      |
|--|---|------|
| <b>Garlic bread</b><br>Four slices of bread, garlic butter, parsley                                    |  | 6.-  |
| <b>Hot cheese</b><br>Linseed, cashew nut, pumpkin seed powder and crispy beef jerky                    |   | 9.-  |
| <b>Oriental style octopus</b><br>Served with pita bread  |   | 15.- |
| <b>Country style pâté</b><br>Homemade  |   | 15.- |
| <b>Vintage sardines from St Gilles Croix de Vie</b><br>Served with salted butter and whole wheat bread |   | 19.- |
| <b>Iberian delicatessen plate</b><br>Dry Lomo, pancetta, cecina, chorizo                               |   | 25.- |
| <b>Duck foie gras</b><br>Butternut chutney and toasted bread   |   | 44.- |

### Starters

|  |   |      |
|--|---|------|
| <b>Jerusalem artichoke soup</b><br>Ravioli from Roman, scent of hazelnuts  |  | 18.- |
| <b>Christmas salad</b><br>Escalope of foie gras on French toast, red endives, white cabbage with blond grapes, walnuts, cream of balsamic vinaigrette, walnut oil, a dash of passion fruit vinegar |   | 19.- |
|  | Main course   | 29.- |
| <b>Duck confit strudel</b><br>Beggars' fruits, porto sauce with barberry   |   | 16.- |
| <b>Scallop carpaccio</b><br>Scallops marinated in kombawa on a bed of wakame, sour cream, toasted sesame   |   | 19.- |
|  | Main course   | 28.- |
| <b>Snail from Vallorbe and mushroom tart</b>   |   | 25.- |

## Lunch (from 12pm to 3pm)

### Main course

#### Tartines

##### Avocado toast Focaccia

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



17.-

##### Cooked ham

Fresh figs, Philadelphia, sucrine, beetroot, sunflower grains, tailed capers

23.-

#### Buns roll

Salmon tartare and spring onion

26.-

Hot foie gras escalope, butternut chutney with Christmas cookie spices

26.-

#### Pilier bowls

Base : fregola, split peas, zucchini caviar

##### Chicken

Chicken ballotine with mushrooms and tarragon, mushrooms sauce

28.-

##### Shrimp

Green curry sauce and coconut milk

28.-

#### Forever crush :

##### Mixed steamed vegetables

Thai style, saracen seeds



22.-

##### Seasonal vegetable pizza

Vinaigrette with barberry thorns, horseradish




22.-

# Teatime

**Cake assortment** 6.-  
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.-

**Carambar Crème** 12.-

**Chocolate-hazelnut finger** 12.-  
Crispy hazelnut from Piedmont, creamy cocoa,  
hazelnut mounted ganache

**Mrs Citron meringuée** 12.-  
Viennese biscuit, creamy and candied lime,  
gourmet meringue

## 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> |
|---------------------------------------|------------------|

### 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> |
|------------------------------|------------|

|                              |            |
|------------------------------|------------|
| <b>Panaché Radler (33cl)</b> | <b>7.-</b> |
|------------------------------|------------|

## 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

|  |      |
|--|------|
| <b>Jerusalem artichoke soup</b>                    | 5.-  |
| 1 glass  |      |
| <b>Hot cheese</b>                                  | 9.-  |
| <b>Ham roll</b>                                    | 12.- |
| Ham roll with Philadelphia cream cheese (6 pieces) |      |
| <b>Pâté en croute / Pâté in crust</b>              | 15.- |
| 1 tranche / 1 slice                                |      |
| <b>Guacamole and papadum crisps</b>                | 8.-  |
| <b>Smoked salmon bruschetta</b>                    | 12.- |
| <b>with Philadelphia cream cheese</b>              |      |
| 2 pieces   |      |
| <b>Oriental style octopus</b>                      | 15.- |
| <b>Country style pâté</b>                          | 15.- |
| <b>Snails casolette</b>                            | 10.- |
| 6 pieces   |      |
| <b>Vintage Sardines</b>                            | 19.- |
| Served with salted butter and whole wheat bread    |      |
| <b>Planchette gourmande ibérique</b>               | 25.- |
| Dry Lomo, pancetta, cecina, chorizo                |      |
| <b>Pata Negra ham</b>                              | 32.- |
| Refined 30 months, 80g, « pan tumaca »             |      |
| <b>Duck foie gras</b>                              | 44.- |
| Butternut chutney and toasted bread                |      |

### Sweet

|                                      |      |
|--------------------------------------|------|
| <b>Cake pistachio</b>                | 3.-  |
| 1 piece                              |      |
| <b>Mousse Toblerone (mini)</b>       | 3.-  |
| 1 piece                              |      |
| <b>Carambar crème caramel (mini)</b> | 3.-  |
| 1 piece                              |      |
| <b>Mrs Citron méringuée (mini)</b>   | 3.-  |
| 1 piece                              |      |
| <b>Sweet plate</b>                   | 10.- |



# Wines

## Wines from Switzerland

| <b>White</b>  | <b>Glass<br/>(10cl)</b> | <b>Bottle<br/>(75cl)</b> |
|---|-------------------------|--------------------------|
| Chasselas 2019<br>(Chasselas. D. des Trois Etoiles, D. Fischer, Peissy-Satigny, 2019)             | 5.-                     | 35.-                     |
| Sauvignon blanc 2020<br>(Sauvignon blanc. D. des Trois Etoiles, D. Fischer, Peissy-Satigny, 2020) | 7.-                     | 49.-                     |
| <b>Red</b>  | <b>Glass<br/>(10cl)</b> | <b>Bottle<br/>(75cl)</b> |
| Noir Divin<br>(Gamaret, Merlot, Garanoir. D. du Paradis, J. Burgdorfer, Satigny, 2017)            | 7.-                     | 46.-                     |
| Merlot-Garanoir<br>(Merlot, Garanoir. D. de la Vigne Blanche, Sarah Meylan, Cologny, 2018)        | 10.-                    | 58.-                     |

## Wines from France

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

## Champagne

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