

# 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. Le Pilier 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, France
Beef	Switzerland
Fish	
Octopus	Spain
Fresh salmon	Norway
Smoked salmon	Scotland
Eggs	Switzerland
Ham	Switzerland
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

**Plain *brioche*** 3.<sup>50</sup>

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

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

**Chocolate & Banana cake** 6.-

**Le Tradition** 12.-  
1 hot drink  
1 orange juice  
Toasted bread OR brioche  
Butter and jam

### Salty

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

**Avocado toast** 17.-  
Traditional bread, avocado, guacamole,  
poached egg



## Lunch (from 12pm to 3pm)

### To share

#### Garlic bread

Four slices of bread, garlic butter, parsley



6.<sup>50</sup>

#### Hot cheese

Linseed, cashew nut, pumpkin seed powder and crispy beef jerky

12.-

#### Country style pâté

Toasted bread and pickles

16.-

#### Vintage Sardines

Served with salted butter and toasted bread

19.-

#### Pata Negra ham

100gr served with "pan tumaca"

36.-

### Starters

#### Green asparagus, pancetta, and creamy goat cheese

Asparagus and shallots condiment, herbs sponge cake

18.-

#### Pea soup

Fried shiso and chorizo



14.-

#### Seabass ceviche

Coco milk, chilli pepper, lime, and coriander



24.-

#### Pilier salad

Oak leaf, smoked salmon, crunchy Philadelphia cream cheese, cherry tomatoes, cucumber, and apple

18.-

## Lunch (from 12pm to 3pm)

### Main course

#### Seasonal vegetable pizza

Vinaigrette with barberry thorns, horseradish



26.-

#### Tomato tart

Burratina from Apulia, basilic pesto and parmesan



29.-

#### Avocado Salmon duo

Brioche bread, salmon tartare, guacamole, avocado and poached egg

27.-

#### Classic or "aller retour" beef tartar

Potato millefeuille and zucchini



31.-

#### Celery delicacy

Apple and celery crumble, candied celery, chestnut mayonnaise and savagnin caramel



25.-

#### Chicken garnish with mushrooms

Sarrasin, zucchini, and mushroom sauce

31.-

#### Seabass ceviche

Coco milk, chilli pepper, lime, and coriander



38.-

#### Pilier salad

Oak leaf, smoked salmon, crunchy Philadelphia cream cheese, cherry tomatoes, cucumber, and apple

29.-

#### Chef's recommendation

Discover what our chef proposes from Monday to Friday

27.-

#### Kid's dish

Just like adults' but smaller size (up to 10 years old)

11.-

## Teatime

**Banana and chocolate homemade cake** 6.-

**Toblerone mousse**

Toblerone slivers



10.-

**Thin apple tart**

Minute-made, Gala apples, cane sugar, butter

11.-

With one scoop of vanilla ice cream 13.-

**“THE” Patisserie**

11.-

**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>  
Three scoops 10.<sup>50</sup>

***Café ou Thé gourmand***

Served with four sweet treats

14.-

## Teatime in mini sizes

**Mini Toblerone mousse**



4.-

**Hazelnut and praline financier**

5.-

## Late lunch (from 3pm to 6pm)

### Snacks

#### Garlic bread

Four slices of bread, garlic butter, parsley



6.-

#### Guacamole and blinis

13.-

#### Hot cheese

Linseed, cashew nut, pumpkin seed powder  
and crispy beef jerky

12.-

#### Country style pâté

Toasted bread and pickles

16.-

#### Pata Negra ham

100gr served with "pan tumaca"

36.-

### Dishes

#### Smoked salmon brioche

Cream cheese, chive, and lime

14.-

#### Avocado toast

Traditional bread, avocado, guacamole,  
poached egg

17.-

#### Tomato tart

Burratina from Apulia,  
basil pesto and parmesan



29.-

#### Classic beef tartar

Served with a salad









31.-

## Afterwork (from 6pm)

### Snacks

<b>Garlic bread</b>		6. <sup>50</sup>
Four slices of bread, garlic butter, parsley		
<b>Spinach, hazelnut, apple, and goat cheese puff pastry</b>		10.-
<b>Hot cheese</b>		12.-
Linseed, cashew nut, pumpkin seed powder and crispy beef jerky		
<b>Guacamole and blinis</b>		13.-
<b>Korean style chicken</b>		14.-
<b>Black Tiger shrimp, Sriracha sauce (2 pieces)</b>		16.-
<b>Country style pâté</b>		16.-
Toasted bread and pickles		
<b>Celery delicacy</b>		16.-
Apple and celery crumble, candied celery, chestnut mayonnaise and savagnin caramel		
<b>Polenta, beef tartar and jalapenos</b>		16.-
<b>Arancini</b>		16.-
Mozzarella and chilli paste		
<b>Vintage Sardines</b>		19.-
Served with salted butter and toasted bread		
<b>Pata Negra ham</b>		36.-
100gr served with "pan tumaca"		

### Dishes

<b>Tomato tart</b>		29.-
Burratina from Apulia, basilic pesto and parmesan		
<b>Seasonal vegetable pizza</b>	 	26.-
Vinaigrette with barberry thorns, horseradish		
<b>Crunchy beef tartar</b>		31.-
Fried capers, small salad		
<b>Seabass ceviche</b>	 	38.-
Coco milk, chilli pepper, lime, and coriander		

# Beverages

## Hot drinks

Glass of milk (20cl)	3.-
Ristretto, Espresso, Coffee	4.-
Iced Coffee	4. <sup>50</sup>
Espresso macchiato	4. <sup>60</sup>
Latte	5.-
Double Espresso	6. <sup>50</sup>
Viennese coffee	5. <sup>50</sup>
Cappuccino	5. <sup>90</sup>
Latte macchiato, Iced latte macchiato	6.-
Latte Toblerone, Latte caramel	7.-
Hot chocolate, Cold chocolate	6.-
Viennese chocolate	7. <sup>50</sup>
Verbena, Orange Chamomile, Linden	5.-
Earl Gray Tea, English Breakfast, Red Fruits	5.-
Sencha green tea, mint green tea, jasmine green tea	5.-
Mint infusion, Ginger infusion	6.-
Lactose free supplement (almond milk)	0. <sup>50</sup>

## Cold drinks

Bitter San Pellegrino (10cl)	4. <sup>90</sup>
Schweppes tonic (20cl)	4. <sup>90</sup>
Sinalco (33cl)	5. <sup>90</sup>
Coca Cola (33cl)	5. <sup>90</sup>
Coca Cola Zero (33cl)	5. <sup>90</sup>
Sprite (33cl)	5. <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>
Pineapple juice (20cl)	5. <sup>90</sup>
Tomato juice (20cl)	5. <sup>90</sup>
Apple juice (20cl)	5. <sup>90</sup>
Fresh orange or lemon juice (27cl)	7. <sup>50</sup>

## Syrup (free for kids with their meal)

Grenadine, mint, or strawberry (20cl)	3. <sup>50</sup>
---------------------------------------	------------------

## Still or sparkling water « Le Pilier »

Green initiative contribution	1.-
(50cl)	4. <sup>50</sup>
(75cl)	6. <sup>50</sup>

## Infused still water « Le Pilier »

Fresh mint, ginger, honey, and lemon	4. <sup>50</sup>
--------------------------------------	------------------



## Alcoholic beverages

### Beer

Vélosophe, Calvinus white, La nebuleuse 0% (33cl)	7.-
Panaché Radler (33cl)	7.-

### *Piscine de Rosé (15cl)*

Château Puech-Haut Prestige (Pays D'OC, Château Puech-Haut, 2021)

12.-

### Aperitif

Ricard (2cl)	4. <sup>50</sup>
Kir (12cl)	7.-
Kir Royal (12cl)	16.-
Porto (6cl)	8.-
Campari (6cl)	8.-
Martini Blanc / Rouge (6cl)	8.-

### Digestive

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

### Whisky

Johnnie Walker red Label (4cl)	10.-
Jack Daniel's (4cl)	11.-
Oban 14 years (4cl)	19.-
Hibiki Harmony (4cl)	28.-

### Rum

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

### Vodka

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

### Gin

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

### Side soft drink

	Glass (10cl)	Piscine (15cl)	Bottle (75cl)
Prosecco Valdobbiadene	8.-	12.-	48.-
Champagne Deutz Brut Classic	16.-	21.-	90.-

## Cocktails

<b>Cocktail Le Pilier (12cl)</b> Prosecco, homemade vanilla syrup, mango coulis, egg white	12.-
<b>Whisky Sour (7cl)</b> Lemon juice, whisky, white sugar, egg white	14.-
<b>Amaretto Sour (7cl)</b> Amaretto, jus de citron, sucre de canne, angostura, egg white	14.-
<b>Pisco Sour (7cl)</b> Pisco, jus de citron vert, sucre de canne, angostura, egg white	14.-
<b>Moscow Mule (22cl)</b> Lime juice, vodka, ginger beer	14.-
<b>Gin Fizz (12cl)</b> Lemon juice, gin, sparkling water, sugar	14.-
<b>Mojito (12cl) / Mojito XL (25cl)</b> Fresh mint, lime, sparkling water, Havana Club rum	14.- / 24.-
<b>Hugo (15cl)</b> St. Germain, sparkling water, prosecco, fresh mint, lime	14.-
<b>Spritz (15cl)</b> Aperol, slice of fresh orange, sparkling water, prosecco	14.-
<b>Bloody Mary (14cl)</b> Vodka, tomato juice	14.-
<b>Americano (8cl)</b> Campari, Martini Rosso, sparkling water	14.-
<b>Negroni (6cl)</b> Campari, gin, Martini Rouge	14.-
<b>Caipirinha (6cl)</b> Cachaça, brown sugar, lime	14.-
<b>Caipiroska (6cl)</b> Vodka Absolut, brown sugar, lime	14.-
<b>Margarita (6cl)</b> Tequila, Cointreau, lime juice	14.-

## Mocktails

<b>Virgin Mary (12cl)</b> Tomato juice, lemon juice, spices	7.-
<b>Virgin Mojito (12cl)</b> Fresh mint, lime, sparkling water	8.-
<b>Mocktail Le Pilier (12cl)</b> Sparkling water, mango coulis, lime, homemade vanilla syrup, egg white	8.-
<b>Mocktail Mule (12cl)</b> Fresh mint, lime, vanilla syrup, ginger beer	8.-

# Wines

## Wines from Switzerland

### White

#### Aligoté

(Aligoté. D. des Pendus, Ch. Sossauer, Satigny, 2020)

Glass  
(10cl)

6.<sup>50</sup>

Bottle  
(75cl)

42.-

#### Pinot Gris

(Pinot gris. D. des Pendus, Ch. Sossauer, Satigny, 2020)

7.-

45.-

### Red

#### Pinot noir

(Pinot noir, D. des Pendus, Satigny, 2017)

Glass  
(10cl)

7.-

Bottle  
(75cl)

45.-

#### Merlot en barrique

(Merlot. D. Villard & Fils, P. Villard, Anières, 2020)

7.<sup>50</sup>

40.-

#### Le Passeur

(Cabernet franc, Merlot et Gamaret, D. des Pendus, Ch. Sossauer, Satigny, 2017)

10.<sup>50</sup>

70.-

## Wines from France

### White

#### Macon-Villages Symphonie

(Bourgogne, Roger Lassarat, 2018)

Glass  
(10cl)

7.<sup>50</sup>

Bottle  
(75cl)

48.-

#### Sancerre Origine

(Sancerre blanc, Mathias Roblin, 2020)

9.<sup>50</sup>

57.-

#### Riesling Coteaux de Shieferberg

(Alsace, Maison Moritz Prado, 2019)

9.<sup>50</sup>

57.-

### Red

#### Côtes du Rhône

(Côtes du Rhône, D. Roche Audran, 2020)

Glass  
(10cl)

7.<sup>50</sup>

Bottle  
(75cl)

45.-

#### Monthelie Cuvée Paul

(Bourgogne, Paul Garaudet, 2017)

13.-

86.-

#### Haut Médoc Château Sociando-Mallet

(Haut Médoc, Jean Gautreau, 2016)

14.-

90.-

### Rosé

#### Château Puech - Haut Prestige

(Pays D'OC, Château Puech-Haut, 2021)

Glass  
(10cl)

7.-

Piscine  
(15cl)

12.-

Bottle  
(75cl)

42.-

## Sparkling

#### Prosecco Valdobbiadene

Coupe  
(10cl)

8.-

Piscine  
(15cl)

12.-

Bottle  
(75cl)

48.-

#### Deutz Brut Classic

16.-

21.-

90.-