

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

Poultry	Switzerland, France
Beef	Switzerland
Fish	
Red tuna	Philippines
Fresh salmon	Norway
Smoked salmon	Scotland
King prawn	Vietnam
Eggs	Switzerland
Ham	Switzerland
Delicatessen	Switzerland, 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* 3.⁵⁰

Brioche feuilletée 5.-
Bun with butter and jam

Les tartines 6.-
Butter and jam

Chocolate & Banana cake 8.-

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



8.-

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

Butternut cappuccino

Chestnut cream, cocoa nibs, and pancetta



16.-

Snacked red tuna steak

Wakame and wasabi, black sesame cream, pears, and kiwi virgin sauce



22.-

Pilier salad

Lamb's lettuce, treviso and red endive, serrano ham, figs, muscat grappe, butternut pickles and tomme cheese from Niremont of Bruand



20.-








Undergrowth mushroom pie

Burrata cream, herbs crust

24.-

Lunch (from 12pm to 3pm)

Main course

Squash delicacy Rosemary roast, lapsang souchong foam		26.-
Seasonal vegetable pizza Vinaigrette with prune kernels, hazelnut oil and dried cranberries	 	28.-
Avocado Salmon duo Brioche bread, salmon tartare, guacamole, avocado and poached egg		27.-
Thai style beef Sesame and potatoes millefeuilles, smoked carrots, herbs mayonnaise, rice crisps and thai basil		38.-
Black tiger gambas Roasted cauliflower with green curry, bulgur, chimichurri sauce		34.-
Pilier salad Lamb's lettuce, trevise and red endive, serrano ham, figs, muscat grappe, butternut pickles and tomme cheese from Niremout of Bruand		29.-
Snacked red tuna steak Wakame and wasabi, black sesame cream, pears, and kiwi virgin sauce		37.-
Chicken breast with mushrooms Snacked risotto, aneth mashed sweet potatoes, parmesan cheese crisps and foie gras sauce		36.-
Chef's recommendation Discover what our chef proposes from Monday to Friday		27.-
Kid's dish Up to 10 years old		11.-

Cheese

Cheese plate	14.-
Tomme de Niremont et Bemontois de la Fromagerie Bruand Salade de saison	

Teatime

Banana and chocolate homemade cake	8.-
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Toblerone mousse	11.-
Toblerone slivers	



Thin apple tart	11.-
Minute-made, Gala apples, cane sugar, butter	

With one scoop of vanilla ice cream	13.-
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“THE” Patisserie	11.-
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Ice creams and sorbets (Glaces des Alpes)

Ice cream: vanilla, coffee, pistachio

Sorbets: strawberry, chocolate, lemon

One scoop	4.-
Two scoops	7. ⁵⁰
Three scoops	10. ⁵⁰

<i>Café ou Thé gourmand</i>	14.-
Served with four sweet treats	

Teatime in mini sizes

Mini Toblerone mousse	5.-
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Panna cota	5.-
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Late lunch (from 3pm to 6pm)

Snacks

Garlic bread

Four slices of bread, garlic butter, parsley



8.-

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.-

Vintage Sardines

Served with salted butter and toasted bread

19.-

Dishes

Smoked salmon brioche

Cream cheese, chive, and lime

14.-

Avocado toast

Traditional bread, avocado, guacamole,
poached egg

17.-

Squash delicacy

Rosemary roast, lapsang souchong foam

26.-

Afterwork (from 6pm)

Snacks

Garlic bread		8.-
Four slices of bread, garlic butter, parsley		
Hot cheese		12.-
Linseed, cashew nut, pumpkin seed powder and crispy beef jerky		
Ham and cheese empanadas (2 pieces)		12.-
Guacamole and blinis		13.-
Korean style chicken		14.-
Roasted cauliflower with green cury and piri-piri sauce		10.-
Goat cheese and spinach samoussa with nuts (4 pieces)		16.-
Black Tiger shrimp, Sriracha sauce (2 pieces)		16.-
Country style pâté		16.-
Toasted bread and pickles		
Polenta fingers with red tuna or beef		16.-
Risotto arancini (4 pieces)		16.-
Vintage Sardines		19.-
Served with salted butter and toasted bread		
Delicatessen and cheese plate		
	Size M	30.-
	Size L	52.-
Pata Negra ham		36.-
100gr served with "pan tumaca"		

Dishes

Seasonal vegetable pizza		28.-
Vinaigrette with prune kernels, hazelnut oil and dried cranberries		
Butternut cappuccino		16.-
Chestnut cream, cocoa nibs, and pancetta		
Thai style beef		38.-
Sesame and potatoes millefeuilles, smoked carrots, herbs mayonnaise, rice crisps and thai basil		
Snacked red tuna steak		38.-
Wakame and wasabi, black sesame cream, pears, and kiwi virgin sauce		

Beverages

Hot drinks

Glass of milk (20cl)	3.-
Ristretto, Espresso, Coffee	4. ²⁰
Iced Coffee	5.-
Espresso macchiato	4. ⁶⁰
Latte	5. ⁹⁰
Double Espresso	7. ⁵⁰
Viennese coffee	7.-
Cappuccino	5. ⁹⁰
Latte macchiato, Iced latte macchiato	6. ⁵⁰
Latte Toblerone, Latte caramel	7. ⁵⁰
Hot homemade chocolate	7. ⁵⁰
Viennese chocolate	8. ⁵⁰
Verbena, Orange Chamomile, Linden	6.-
Earl Gray Tea, English Breakfast, Red Fruits	6.-
Sencha green tea, mint green tea, jasmine green tea	6.-
Mint infusion, Ginger infusion	6. ⁵⁰
Lactose free supplement (almond milk)	0. ⁵⁰

Cold drinks

Bitter San Pellegrino (10cl)	4. ⁹⁰
Schweppes tonic (20cl)	4. ⁹⁰
Sinalco (33cl)	5. ⁹⁰
Coca Cola (33cl)	5. ⁹⁰
Coca Cola Zero (33cl)	5. ⁹⁰
Sprite (33cl)	5. ⁹⁰
Ginger beer (15cl)	5. ⁹⁰
Homemade iced tea (33cl)	6. ⁵⁰
Peach iced tea (33cl)	5. ⁹⁰
Pineapple juice (20cl)	6.-
Tomato juice (20cl)	6.-
Apple juice (20cl)	5. ⁹⁰
Fresh orange or lemon juice (20cl)	7. ⁵⁰

Syrup (free for kids with their meal)

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

Green initiative contribution	1.-
(50cl)	4. ⁵⁰
(75cl)	6. ⁵⁰

Infused still water « Le Pilier »

Fresh mint, ginger, honey, and lemon	5.-
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Alcoholic beverages

Beer

Vélosophe (33cl)	7. ⁵⁰
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. ⁵⁰
Kir (12cl)	7.-
Kir Royal (12cl)	16.-
Porto (6cl)	8.-
Campari (6cl)	8.-
Martini Blanc / Rouge (6cl)	8.-

Digestive

Luigi di Moncello (4cl)	8.-
Bailey's (4cl)	6. ⁵⁰
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	9.-	12.-	48.-
Champagne Deutz Brut Classic	16.-	21.-	90.-

Cocktails

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

Mocktails

Virgin Mary (12cl) Tomato juice, lemon juice, spices	7.-
Virgin Mojito (12cl) Fresh mint, lime, sparkling water	9. ⁵⁰
Mocktail Le Pilier (12cl) Sparkling water, mango coulis, lime, homemade vanilla syrup, egg white	9. ⁵⁰
Mocktail Mule (12cl) Fresh mint, lime, vanilla syrup, ginger beer	9. ⁵⁰

Wines

Wines from Switzerland

White

Aligoté

(Aligoté. Cave Les Crêtets, P. Plan, Peissy, 2021)

Bottle
(75cl)

40.-

Altesse

(Altesse. Cave Les Crêtets, P. Plan, Peissy, 2021)

65.-

Red

Merlot

(Merlot. D. des Pendus, Ch. Sossauer, Satigny, 2017)

Glass
(10cl)

Bottle
(75cl)

51.-

Gamaret

(Gamaret, D. de Beauvent, Bernex, 2021)

60.-

Le Passeur

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

10.⁵⁰

70.-

Wines from France

White

Macon-Villages Symphonie

(Bourgogne, Roger Lassarat, 2018)

Glass
(10cl)

Bottle
(75cl)

8.⁵⁰

48.-

Sancerre Origine

(Sancerre blanc, Mathias Roblin, 2021)

9.⁵⁰

57.-

Red

Côtes du Rhône

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

Glass
(10cl)

Bottle
(75cl)

8.-

47.-

Monthelie Cuvée Paul

(Bourgogne, Paul Garaudet, 2017)

13.-

86.-

Margaux, Ségla

(Second wine from Château Rauzan-Ségla, 2015)

16.-

110.-

Rosé

Château Puech - Haut Prestige

(Pays D'OC, Château Puech-Haut, 2021)

Glass
(10cl)

Piscine
(15cl)

Bottle
(75cl)

8.⁵⁰

12.-

42.-

Sparkling

Prosecco Valdobbiadene

Coupe
(10cl)

Piscine
(15cl)

Bottle
(75cl)

9.-

12.-

48.-

Deutz Brut Classic

16.-

21.-

90.-