

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	
Scallops	USA
Fresh salmon	Norway
Smoked trout	Norway
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 & Pear cake 8.-

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

Salty

Brioche feuilletée smoked trout 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

Vegetable pie

Humus, kale, carrot, and beet with mixed salad

14.-

Scallops and Salicornia

Crunchy and acidic vegetables, coral foam, and squid ink tuile

19.-

Veal cannelloni cooked at low temperature

Stuffed with fresh cheese and chili sauce. Spinach and pomegranate coulis

14.-

Onion Soup

Bémontois cheese foam, croutons

12.-

Mixed salad

Cherry tomatoes, radishes, and vegetable pickles

10.-

Lunch (from 12pm to 3pm)

Main course

Seasonal vegetable pizza

Cabbage, carrot, leek, and cauliflower stuffing.
Cranberry and hazelnut vinaigrette



28.-

Avocado Salmon duo

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

27.-

Chili con carne

Basmati rice, portobello mushrooms and puffed rice chips

34.-

Poultry ballotine

Stuffed with spinach, Jerusalem artichokes
and watercress emulsion

36.-

Rolled trout with nori seaweed

Potato and sweet potato *millefeuille*.
Candied leek, black sesame juice

31.-

Prawns in kadaïf

Chinese noodles with soy and peanuts.
Golden ball turnip with green curry sauce

35.-

Stuffed cabbage

Candied Jerusalem artichokes and carrots.
Citrus purée and detox juice



27.-

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

Pear 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.-

"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	5.-
Two scoops	9.-
Three scoops	11.-
Homemade chantilly supplement	2. ⁵⁰

Café ou Thé gourmand	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 trout brioche

Cream cheese, chive, and lime

14.-

Avocado toast

Traditional bread, avocado, guacamole,
poached egg

17.-

Onion Soup

Bémontois cheese foam, croutons

12.-

Afterwork (from 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.-
Korean style chicken		14.-
Smoked potatoes and pancetta Bémontois cheese foam and black garlic (4 pieces)		12.-
Goat's cheese cromesquis Honey, spinach, and hazelnut. Red onion mash (4 pieces)		16.-
Quesadilla with chili con carne and cheese Jalapeños et salsa verde sauce		17.-
Crispy rice and king prawn tartar Onions and chives		15.-
Fried cheese balls (4 pieces)		16.-
Crunchy carrot Sour cream and smoked trout		14.-
Country style pâté Toasted bread and pickles		16.-
Vintage Sardines Served with salted butter and toasted bread		19.-
Delicatessen and cheese plate		

Size M 30.-
Size L 52.-

Pata Negra ham 100gr served with "pan tumaca"		36.-
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Dishes

Onion Soup Bémontois cheese foam, croutons		12.-
Seasonal vegetable pizza Cabbage, carrot, leek, and cauliflower stuffing. Cranberry and hazelnut vinaigrette	 	28.-
Poultry ballotine Stuffed with spinach, Jerusalem artichokes and watercress emulsion		36.-
Rolled trout with nori seaweed Potato and sweet potato <i>millefeuille</i> . Candied leek, black sesame juice		31.-
Prawns in kadaïf Chinese noodles with soy and peanuts. Golden ball turnip with green curry sauce		35.-

Prices in CHF (TVA 7.7% included)

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	8.-
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

Alcoholic beverages

Beer

Vélosophe (33cl)	7. ⁵⁰
Calvinus white, La nebulouse 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.-
Bas-Armagnac 12 years (4cl)	17.-

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

Chasselas

(Chasselas. QV Intime, Soral, 2021)

7.-

Bottle
(75cl)

45.-

Altesse

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

65.-

Gewurztraminer

(Gewurztraminer. Domaine de la Vigne Blanche, S. Meylan, Cologny, 2021)

53.-

Red

Gamay

(Gamay. Domaine de la Vigne Blanche, S. Meylan, Cologny, 2021)

Glass
(10cl)

7.⁵⁰

Bottle
(75cl)

48.-

Diolinoir

(Diolinoir. Cave Les Crêtets, P. Plan, Peissy, 2020)

55.-

Le Passeur

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

70.-

Wines from France

White

Macon-Villages Symphonie

(Bourgogne, Roger Lassarat, 2018)

Glass
(10cl)

8.⁵⁰

Bottle
(75cl)

48.-

Sancerre Origine

(Sancerre blanc, Mathias Roblin, 2021)

9.⁵⁰

57.-

Red

Côtes du Rhône

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

Glass
(10cl)

8.-

Bottle
(75cl)

47.-

Monthelie Cuvée Paul

(Bourgogne, Paul Garaudet, 2017)

13.-

86.-

Margaux, Ségla

(Second wine from Château Rauzan-Ségla, 2015)

16.-

110.-

St. Joseph, Vieilles vignes

(Gérard Courbis, 2019)

62.-

Rosé

Château Puech - Haut Prestige

(Pays D'OC, Château Puech-Haut, 2021)

Glass
(10cl)

8.⁵⁰

Piscine
(15cl)

12.-

Bottle
(75cl)

42.-

Sparkling

Prosecco Valdobbiadene

Coupe
(10cl)

9.-

Piscine
(15cl)

12.-

Bottle
(75cl)

48.-

Deutz Brut Classic

16.-

21.-

90.-