

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 center of Geneva.

Origin of our products

Poultry	Switzerland, France
Veal	Switzerland, France
Fish	
Lean fish	Greece
Fresh salmon	Norway
Smoked salmon	Scotland
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

Lemon cake 9.-

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

Salty

Brioche feuilletée smoked salmon 19.-
Cream cheese, chive, and lime

Avocado toast 19.-
Traditional bread, avocado, guacamole,
candied egg yolk



Lunch (from 12pm to 2.30pm)

To share

Garlic bread

Four slices of bread, garlic butter, parsley



10.-

Hot cheese

Linseed, cashew nut, pumpkin seed powder and honey

14.-

Country style pâté

Toasted bread and pickles

16.-

Vintage Sardines 2017

Served with salted butter and toasted bread

19.-

Ibérico de Bellota ham

Served with "pan tumaca"

50gr 21.-
100gr 38.-

Baeri Caviar from Madagascar 20g.

Toasted bread and fresh cream and chives

56.-

Starters

Butternut and hazelnut soup

Smoked duck breast and herb sponge cake

16.-

Salmon gravlax and avocado

Savora sauce and treviso salad

22.-

French toast with wild mushrooms

Bagne cheese foam, candied egg yolk and watercress



22.-

Mixed salad






Cherry tomatoes, radishes, and vegetable pickles



12.-

Lunch (from 12pm to 2.30pm)

Main course

Sweet potato pizza Leek and cauliflower fondu with harissa foam	 	33.-
Filet of lean fish in puffed scales Parsnip and carrot purée, Vandouvan juice		36.-
Scallops in pak choï Mixed cauliflower, grapefruit, herring caviar and crayfish		41.-
Lamb ballotine stuffed with mushrooms and chestnuts Roasted ceps and gratin dauphinois		39.-
Veal knuckle cooked at low temperature Pont Neuf sweet potatoes and glazed salsify		42.-
Chef's recommendation Discover what our chef proposes from Monday to Friday		29.-
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

Lemon cake 9.-

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.-

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.- 

Late lunch (from 2.30pm to 5.30pm)

Snacks

Garlic bread

Four slices of bread, garlic butter, parsley



10.-

Hot cheese

Linseed, cashew nut, pumpkin seed powder and honey

14.-

Country style pâté

Toasted bread and pickles

16.-

Ibérico de Bellota ham

Served with "pan tumaca"

50gr 21.-
100gr 38.-

Vintage Sardines 2017

Served with salted butter and toasted bread

19.-

Delicatessen and cheese plate

35.-

Baeri Caviar from Madagascar 20g.

Toasted bread and fresh cream and chives

56.-

Dishes

Smoked salmon brioche

Cream cheese, chive, and lime

19.-

Avocado toast

Traditional bread, avocado, guacamole, candied egg yolk

19.-

Afterwork (from 5.30pm)

Snacks

Garlic bread

Four slices of bread, garlic butter, parsley



10.-

Hot cheese

Linseed, cashew nut, pumpkin seed powder and honey

14.-

Korean style chicken

16.-

Smoked salmon and avocado maki

Lightly fried with flakes

17.-

Guacamole and pita bread

14.-

Country style pâté

Toasted bread and pickles

16.-

Vintage Sardines 2017

Served with salted butter and toasted bread

19.-

Delicatessen and cheese plate

35.-

Ibérico de Bellota ham

Served with "pan tumaca"

50gr 21.-

100gr 38.-

Dishes

Sweet potato pizza

Leek and cauliflower fondu with harissa foam

33.-

Filet of lean fish in puffed scales

Parsnip and carrot purée, Vandouvan juice

36.-

Veal knuckle cooked at low temperature

Pont Neuf sweet potatoes and glazed salsify

42.-

Beverages

Hot drinks

Glass of milk (20cl)	3.-
Ristretto, Espresso, Coffee	4. ²⁰
Iced Coffee	5.-
Espresso macchiato	4. ⁸⁰
Latte	6.-
Double Espresso	7. ⁵⁰
Viennese coffee	7.-
Cappuccino	5. ⁹⁰
Latte macchiato, Iced latte macchiato	6. ⁵⁰
Latte Toblerone, Latte caramel	7. ⁵⁰
Hot chocolate	6. ⁵⁰
Viennese chocolate	7. 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	0. ⁵⁰

Cold drinks

Bitter San Pellegrino (10cl)	4. ⁹⁰
Schweppes tonic (20cl)	5. ⁹⁰
Sinalco (30cl)	6.-
Coca Cola (33cl)	6.-
Coca Cola Zero (33cl)	6.-
Sprite (33cl)	6.-
Ginger beer (20cl)	6.-
Homemade iced tea (33cl)	6. ⁵⁰
Peach iced tea (33cl)	6.-
Pineapple juice (20cl)	6.-
Tomato juice (20cl)	6.-
Apple juice (20cl)	6.-
Fresh orange or lemon juice (20cl)	7. ⁵⁰

Syrup (free for kids with their meal)

Grenadine, mint, or strawberry (20cl)	4.-
---------------------------------------	-----

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	7. ⁵⁰
La nebuleuse 0% (33cl)	7. ⁵⁰
Panaché Radler (33cl)	7. ⁵⁰

Aperitif

Ricard (2cl)	4. ⁵⁰
Kir (12cl)	9.-
Kir Royal (12cl)	17.-
Porto (6cl)	8.-
Campari (6cl)	8.-
Martini Blanc / Rouge (6cl)	8.-

Digestive

Luigi di Moncello (4cl)	9.-
Bailey's (4cl)	7.-
Williamine (4cl)	8.-
Moitié-Moitié (4cl)	8.-
Amaretto (4cl)	9.-
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)	11.-
Beluga Silver (4cl)	18.-

Gin

Tanqueray (4cl)	11.-
Hendrik's (4cl)	15.-

Side soft drink

	Glass (10cl)	Piscine (15cl)	Bottle (75cl)
Prosecco Valdobbiadene	10.-	14.-	62.-
Champagne Deutz Brut Classic	18.-	25.-	112.-

Cocktails

Cocktail Le Pilier (12cl) Prosecco, homemade vanilla syrup, fruit coulis, rum, egg white	16.-
Whisky Sour (7cl) Whisky, lemon juice, white sugar, egg white	16.-
Amaretto Sour (7cl) Amaretto, jus de citron, sucre de canne, angostura, egg white	16.-
Pisco Sour (7cl) Pisco, jus de citron vert, sucre de canne, angostura, egg white	16.-
Moscow Mule (22cl) Vodka, lime juice, ginger beer	16.-
Gin Fizz (12cl) Gin, lemon juice, sparkling water, sugar	16.-
Mojito (12cl) / Mojito XL (25cl) Rum, fresh mint, lime, sparkling water	16.- / 26.-
Spritz (15cl) Aperol, prosecco, slice of fresh orange, sparkling water	15.-
Espresso martini (14cl) Vodka, kalhua, espresso, sugar syrup	16.-
Americano (8cl) Campari, Martini Rosso, sparkling water	14.-
Negroni (6cl) Campari, gin, Martini Rouge	16.-
Caipirinha or Caipiroska (6cl) Cachaça or Vodka, brown sugar, lime	16.-
Margarita (6cl) Tequila, Cointreau, lime juice	16.-
Hugo (15cl) St. Germain, prosecco, sparkling water, fresh mint, lime	17.-

Mocktails

Virgin Mojito (12cl) Fresh mint, lime, sparkling water	12.-
Mocktail Le Pilier (12cl) Sparkling water, mango coulis, lime, homemade vanilla syrup, egg white	12.-
Mocktail Mule (12cl) Fresh mint, lime, vanilla syrup, ginger beer	12.-

Wines

White	Glass (10cl)	Bottle (75cl)	
Chasselas (Suisse) <i>(Domaine de la Roche 1859, 2022)</i>	6.-	40.-	
Chardonnay les Peyrarols (France) <i>(Languedoc, Dom. Boyer-Martenot, 2021)</i>	9. ⁵⁰	61.-	
Sancerre Origine (France) <i>(Loire, Mathias Roblin, 2021)</i>	9. ⁵⁰	61.-	
L'Enjouée Blanc (France) <i>(Loire, Dom. Ogereau, 2021)</i>	8.-	55.-	
Meursault Vieille-Vigne (France) <i>(Bourgogne, Dom. Paul Gardodet, 2019)</i>		140.-	
Red	Glass (10cl)	Bottle (75cl)	
Gamay (Suisse) <i>(Domaine de la Roche 1859, 2022)</i>	6.-	40.-	
Cuvée César (France) <i>(Côtes du Rhône, D. Roche-Audran, 2019)</i>	8. ⁵⁰	58.-	
Monthelie Cuvée Paul (France) <i>(Bourgogne, Paul Garaudet, 2017)</i>	14.-	91.-	
Margaux, Ségla (France) <i>(Second vin du Château Rauzan-Ségla, 2015)</i>	16.-	105.-	
St. Joseph, Vieilles vignes (France) <i>(Gérard Courbis, 2019)</i>		62.-	
Gevrey Chambertin, Vieilles vignes (France) <i>(Bourgogne. Domaine Bernard Coillot, 2020)</i>		126.-	
Rosé wine	Glass (10cl)	Piscine (15cl)	Bottle (75cl)
Château St. Croix (France) <i>(IGP Pays du Var, 2022)</i>	8. ⁵⁰	12.-	58.-
Sparkling wines			
Prosecco Valdobbiadene (Italie)	10.-	14.-	62.-
Champagne Deutz Brut Classic (France)	18.-	25.-	112.-