

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
Fish	
Trout	Switzerland, France
salmon	Norway
Smoked salmon	Scotland
Beef	Switzerland, France
Eggs	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

Banana bread 10.-

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,
poached egg



Lunch (from 12pm to 2.30pm)

To share

Garlic bread

Four slices of bread, garlic butter, parsley



11.-

Hot cheese

Linseed, cashew nut, pumpkin seed powder and honey

15.-

Country style pâté

Bread and pickles

16.-

Vintage Sardines 2020

Served with salted butter and bread

19.-

Ibérico de Bellota ham

Served with “pan tumaca”

50gr 21.-

100gr 38.-

Starters

Vegetable samosas

Tamarind sauce, yoghurt, and herbs



16.-

Baba with marine flavors 18.-

Brioche soaked with mussels, scallops, and cocktail shrimps

Beef tataki

Thai salad

22.-

Mixed salad

Cherry tomatoes, radishes, and vegetable pickles



12.-

Lunch (from 12pm to 2.30pm)

Main course

Cauliflower with Indian spices

Low-temperature cooking with fromage blanc and candied lemon



24.-

Low-temperature trout

Romanes cabbage, fennel salad, burnt leek and watercress juice

36.-

Gravlax salmon and avocado

Brioche, guacamole, and green salad

32.-

Beef filet

Mashed potatoes, smoked carrots and hearty gravy

42.-

Chef's recommendation

Discover what our chef proposes from Monday to Friday

29.-

Kid's dish

Up to 10 years old

12.-

Cheese

Cheese plate

Tomme de Niremout et Bemontois de la Fromagerie Bruand
Salade de saison

14.-

Teatime

Banana bread

10.-

Toblerone mousse

Toblerone slivers



11.-

Tart Tatin and double cream from Gruyere

12.-

Cheesecake with lime zest 11.-

Raspberry coulis

Dark chocolate soft cake

Custard and vanilla ice-cream

12.-

“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

Served with four sweet treats

14.-

Teatime in mini sizes

Mini Toblerone mousse



5.-

Late lunch (from 3pm to 7pm)

Garlic bread

Four slices of bread, garlic butter, parsley



11.-

Hot cheese

Linseed, cashew nut, pumpkin seed powder and honey

15.-

Country style pâté

Bread and pickles

16.-

Ibérico de Bellota ham

Served with "pan tumaca"

50gr 21.-
100gr 38.-

Vintage Sardines 2020

Served with salted butter and bread

19.-

Avocado toast

Traditional bread, avocado, guacamole, poached egg

19.-

Salmon heart gravlax with dill

Cucumber and tomato raita

22.-

Chicken pastilla

Chermoula, almonds and green salad

19.-

Truffle Croque-Monsieur

Ham or turkey, spinach salad and Pont Neuf potatoes

26.-

Beverages

Hot drinks

Glass of milk (20cl)	3.-
Ristretto, Espresso, Coffee	4. ⁵⁰
Iced Coffee	5. ²⁰
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. ⁸⁰
(75cl)	6. ⁸⁰

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 (Switzerland) (Domaine de la Roche 1859, 2022)	6.-	40.-
Saint Veran cuvée plaisir (France) (Bourgogne, Roger Lassarat, 2022)	12.-	78.-
Sancerre Origine (France) (Loire, Mathias Roblin, 2021)	9. ⁵⁰	61.-
L'Enjouée Blanc (France) (Loire, Dom. Ogereau, 2021)	8.-	55.-
Meursault Vieille-Vigne (France) (Bourgogne, Dom. Paul Gardodet, 2019)		140.-

Red

	Glass (10cl)	Bottle (75cl)
Gamay (Switzerland) (Domaine de la Roche 1859, 2022)	6.-	40.-
Cuvée César (France) (Côtes du Rhône, D. Roche-Audran, 2019)	8. ⁵⁰	58.-
Monthelie Cuvée Paul (France) (Bourgogne, Paul Garaudet, 2017)	14.-	91.-
Margaux, Ségla (France) (Second vin du Château Rauzan-Ségla, 2015)	16.-	105.-
St. Joseph, Vieilles vignes (France) (Gérard Courbis, 2020)		68.-
Gevrey Chambertin, Vieilles vignes (France) (Bourgogne. Domaine Bernard Coillot, 2020)		126.-

Rosé

	Glass (10cl)	Piscine (15cl)	Bottle (75cl)
Château St. Croix (France) (IGP Pays du Var, 2022)	8. ⁵⁰	12.-	58.-

Sparkling wines

Prosecco Valdobbiadene (Italie)	10.-	14.-	62.-
Champagne Deutz Brut Classic (France)	18.-	25.-	112.-