

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	
Salmon	Norway
Tuna	Philippines
Cod	Atlantique
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 <i>brioche</i>	3. ⁵⁰
<i>Brioche feuilletée</i> Bun with butter and jam	5.-
<i>Les tartines</i> Butter and jam	6.-
Red berry cake	10.-
Le Tradition 1 hot drink 1 orange juice Toasted bread OR brioche Butter and jam	12.-

Salty

Fried eggs (2 pieces)	8.-
Scramble eggs (2 pieces)	8.-
Plein benedict eggs (2 pieces) On muffin with hollandaise sauce	15.-
Benedict eggs with salmon (2 pieces) On muffin with hollandaise sauce	19.-

Lunch (from 12pm to 2.15pm)

Starters

Garlic bread

Four slices of bread, garlic butter, parsley



11.-

Pélardon des Cévennes

Roasted with honey

15.-

Beef tataki

Asian flavour

20.-

Ibérico de Bellota ham

Toasted bread and tomato puree

50gr

21.-

100gr

38.-

Tuna tartar

Citrus, wasabi, sesame, and tomato

Starter

26.-

Main course

42.-

Mixed salad

Cherry tomatoes, radishes, and vegetable pickles



12.-

Main course

Tomato tart

Parmesan shortcrust pastry, tomatoes, burratina and pistachio pesto



32.-

Caesar salad with or without bacon

Romaine salad, chicken, croutons, parmigiano and Caesar dressing

32.-

Salmon and avocado

32.-

Fish and chips

Cod in tempura, French fries, Lolo Rossa salad and tartar sauce

29.-

Cheeseburger and French fries

Tomato, onions and old cheddar

30.-

Meat of the moment

35.-

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 (Bruand)

Seasonal salad

14.-

Teatime

Red berry cake

10.-

Toblerone mousse

Toblerone slivers



12.-

Cheesecake with lime zest

Raspberry coulis

11.-

Lemon meringue tart

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.-

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
Milkshake (vanilla, coffee, chocolate, pistachio)	9.-

Syrup (free for kids with their meal)

Grenadine, mint, or strawberry (20cl)	4.-
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Still or sparkling water « Le Pilier »

Green initiative contribution	1.-
(50cl)	4. ⁸⁰
(75cl)	6. ⁸⁰

Alcoholic beverages

Beer

Nebuleuse draft beer	25cl	5. ⁹⁰
	50cl	9.-
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 Corte delle Calli (Italie)	10.-	14.-	62.-
Champagne Inspiration 1818 by Billecart Salmon (France)	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 Devinière, Satigny 2022)	6.-	40.-
Chablis (France) (Bourgogne, Dom des Marandes, 2022)	9.-	60.-
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 Devinière, Satigny 2022)	6.-	40.-
Pic Saint Loup « Les Bambins » (France) (Domaine Clos des Augustins 2020)	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 Corte delle Calli (Italie)	10.-	14.-	62.-
Champagne Inspiration 1818 by Billecart Salmon (France)	18.-	25.-	112.-

Late lunch (from 3pm to 7pm)

Garlic bread

Four slices of bread, garlic butter, parsley



11.-

Pélardon des Cévennes

Roasted with honey

15.-

Beef tataki

Asian flavour

20.-

Ibérico de Bellota ham

Toasted bread and tomato puree

50gr 21.-
100gr 38.-

Codfish accras

Served with aioli sauce

14.-

Italian style bun's

Burratina, roquette salad, mortadella, and pesto rosso

18.-

Chicken 65

Indian spicy chicken, mint and sweet and sour chutney

16.-

Delicatessen and cheese plater

Lomo, speck, Iberico ham, Comté cheese and Etivaz cheese

22.-

Cheeseburger and French fries (until 5pm)

Spicy mayonnaise, coleslaw, and cheddar

30.-

Fish and chips (until 5pm)

Codfish in tempura, Lolo Rossa salad and tartar sauce

29.-