



Starters

- Pea cream with thai basil** 18.-
- Green salad**,..... 11.-
- Green asparagus**, parmesan cheese..... 21.-
Vinaigrette sauce with dried tomatoes, olives, preserve lemon
- Citrus prawns**, 23.-/36.-
Mashed carrots, lemon paste, grapefruit foam
- Sea bream tartare**, 24.-/34.-
Cucumber, mint, Granny Smith apple, lime, tomato, onion

Main courses

- Perch filets meunière**, 34.-
French fries and salad
- Seabass fillet**, artichoke and nut foam 34.-
Artichoke variation, basmati rice
- Red label salmon**, vierge sauce 32.-
Mashed spinach, white asparagus
- Swiss Sirloin steak**, spiced butter 39.-
new potatoes and mashed vegetables of the moment
- Herbs crusted rack of lamb from Adret**, 49.-
Spring vegetables, lamb juice with peppermint

N'vY Classics

- Cesar Salad**, grilled chicken, salad, parmesan 19.-/28.-
Crouton and César sauce
- Le Classic cheeseburger**, cheddar, tomatoes, onions 26.-
Mayonnaise, salad, French fries
- Chicken Burger**, mayonnaise with Cajun spices 26.-
French fries
- N'vY Fish N'Chips**, French fries 28.-
- Club sandwich**, poultry, tomatoes, eggs, salad..... 23.-
mayonnaise, French fries
- Swiss beef tartare**,..... 23.-
Green salad, French fries

Desserts

- Ice cream and sorbets** 4.-
- New-York cheesecake**, Raspberry sorbet 9.-
- Chocolate fondant**, vanilla ice scream🕒..... 14.-
- Iced dessert**, strawberry and bergamot 12.-
- Mont Blanc ice cream**..... 14.-
- Fruits salad** 8.-
- Café / Thé gourmand**..... 12.-
- Dessert of the week** 9.-

Soft drinks

- Coca Cola** (33cl) 7.-
- Coca Cola Zero** (33cl) 7.-
- Fuse Tea pêche** (33cl) 7.-
- Fever-Tree Ginger Beer** (20cl) 8.-
- San Pellegrino Bitter** (10cl) 8.-
- Fever-Tree Tonic water** (20 cl) 8.-

Eaux minérales

- Valser (Plate et Gazeuse)** (33cl) * 6.-
- Perrier** (33cl) 6.-
- Valser (Plate et Gazeuse)** (75cl) 7.50

Origins:

- Chicken wings Hungary
- Salmon Scotland or Norway
- Duckling France
- Burger / faux-filet Switzerland
- Chicken /poultry France
- Perche fillet Ireland or Estonia
- Seabass France or Greece
- Lamb France

Tapas From 19h00 to 22h00

- USA**, small cheeseburger, onion rings, 24.-
chicken wings, BBQ sauce
- Swiss**, Cold meats, cheese, condiments 24.-
- Vegetables samossa**, 18.-

Pasta of the week

CHF 23.-

Spaghetti carbonara

Veggie Suggestion

CHF 23.-

Vegan mince, vegetables and coriander semolina

Suggestion of the week

CHF 36.-

Roast duckling, mashed parsnip, carrots and crispy vegetables

Our Speciality

Swiss Beef Faux Filet (250gr)

New potatoes and mashed vegetables

CHF : 39.-/pers.

