

## Starters

- Green salad**, ..... 13.-  
Cherry tomatoes, cucumber, vinaigrette sauce
- Velvety squash soup with coconut milk**, ..... 19.-  
Whipped cream with Espelette pepper
- Potatoes gnocchi**, ..... 19.-  
onion and mushrooms broth infused with rosemary
- Autumn Toast**, ..... 22.-  
Pan-sautéed mushrooms, smoked duck breast fillet
- Foie gras terrine in mulled wine aspic**, ..... 28.-  
poached pear, gingerbread toast

## Main courses

- Perch filets meunière**, ..... 34.-  
French fries and salad
- Codfish fillet**, white butter sauce with beetroot, ..... 34.-  
Candied grapes, quinoa and declination of beetroot
- Scallops risotto**, shellfish foam ..... 32.-
- Swiss Sirloin steak**, lemon parsley butter ..... 42.-  
Carrots purée, baked oven leeks, potatoes grenaille
- Guinea fowl breast from Dombes**, ..... 36.-  
Cepe mushrooms sauce, Parsnip purée, colorful carrots

## N'vY Classics

- Cesar Salad**, grilled chicken, salad, parmesan ..... 20.-/27.-  
Crouton and César sauce
- Le Classic cheeseburger**, cheddar, tomatoes, onions ..... 29.-  
Mayonnaise, salad, French fries
- Chicken Burger**, mayonnaise with Cajun spices ..... 26.-  
French fries
- N'vY Fish N'Chips**, tartare sauce, French fries ..... 28.-
- Club sandwich**, poultry, tomatoes, eggs, salad ..... 29.-  
mayonnaise, French fries
- Swiss beef tartare**, ..... 36.-  
Green salad, French fries

## Desserts

- Ice cream and sorbets** ..... 4.-
- New-York cheesecake**, passion fruit sorbet ..... 9.-
- Chocolate fondant**, vanilla ice scream ..... 14.-
- Saint-Honoré tartlet** ..... 12.-
- Mont Blanc ice cream** ..... 14.-
- Sweet tooth coffee** ..... 12.-

## 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.-

## Mineral water

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

## Origins:

Burger / Faux-filet	Switzerland
Chicken / Guinea fowl	France
Perch fillet	Ireland
Foie Gras / Duck Breast Fillet	France
Codfish	Iceland
Sea Bream	France
Fish & Chips	United Kingdom
Saithe	Denmark
Scallops	Japan

## Notre plat incontournable

### Faux filet de Bœuf Suisse

Carrots purée, baked oven leeks

Potatoes grenaille

CHF : 42.-/pers.



### Menu Envie

CHF 30.-

DISH OF THE DAY + DESSERT