



HÔTEL DE LA CIGOGNE
GENÈVE

Restaurant de la Cigogne

*Mr Nicolas Pasquier, executive chef,
Mr Sylvain Bruyère, maitre d', and their
teams have the pleasure to welcome you and
wish you a nice gastronomic time...*

*From July 9th to August 26th, our restaurant menu is served only for lunch from Monday to Friday.
Our bar menu is served in the lobby all year from 11am to 11pm and on the terrace off the restaurant services.*

*Our staff will be happy to inform you about the ingredients of our dishes
and that can cause allergies or intolerances.*



17, PLACE LONGEMALLE • CH-1204 GENÈVE
TÉL. +41 22 818 40 40 • FAX +41 22 818 40 50
www.cigogne.ch • info@cigogne.ch



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Starters

Raw violet artichoke salad, raw ham from Valais, arugula and parmesan cheese	28.-
Cod and jumbo prawn ceviche, creamy carrot, samphire and pink radish	29.-
Melon, watermelon and mozzarella trio with tarragon	25.-
Tomato in aspic tart, crunchy vegetables, verbena sorbet	24.-

Fish and seafood

Trout from Jura fillet with almonds, Agata potatoes and chanterelle tartar	41.-
Seared fresh tuna, turmeric risotto, lettuce heart and gremolata	46.-
Grilled loin of meager, bell-pepper, tomato and guacamole fine tart	43.-

Meat

Beef tartar with « back from Asia » seasoning, potato crisps	45.-
Pan-fried young duck breast, broad bean-pistachio pesto, apricot and spinach mille-feuille	43.-
Sautéed lamb chops, aubergine cannelloni and stuffed tomatoes	46.-

Cheese

Assortment of cheeses of various Swiss terroirs	20.-
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Desserts

Poached merengues, verbena cream, strawberry soup and sorbet embellished with tomato	22.-
Cheesecake-style mousse, stewed apricots, puffed rice crisp	22.-
Tarragon and peach sorbet, ganache topped with white chocolate, dried fruit tuile	22.-
Tiramisu mousse, manjari chocolate leaf, raspberry sorbet	22.-



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Temptations Menu

Raw violet artichoke salad,
raw ham from Valais, arugula and parmesan cheese

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Cod and jumbo prawn ceviche,
creamy carrot, samphire and pink radish

* * *

Grilled loin of meager,
bell-pepper, tomato and guacamole fine tart

* * *

Beef tartar with « back from Asia » seasoning,
potato crisps

* * *

« Surprise »

* * *

Cheesecake-style mousse,
stewed apricots, puffed rice crisp

Menu with two starters, fish or meat

105.- (without beverage)

145.- (4 glass of wine selected by our sommelier, minerals and coffee included)

Full menu

125.- (without beverage)

175.- (5 glass of wine selected by our sommelier, minerals and coffee included)



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Market Menu

Cold tomato soup and panzanella
or
Freshness of grilled zucchini with feta cheese and mint,
snacked red mullet fillets
or
Mangetout peas salad,
duck aiguillettes with nectarines

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Duo of salmon tartar with green apple
or
Flank steak with shallot,
yellow beans and "noisette" potatoes
or
Omelette with oregano, Caesar's mushrooms,
roquette salad and bresaola

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Manjari chocolate mousse, raspberry confit,
beetroot-raspberry sorbet
or
Cherries in jelly, cardamom mousse,
yogurt sorbet

Full menu at 65.-

*Starter + main course or main course + dessert at 49.-
(only for the lunch)*

*The meat and fish we serve are : veal and beef from Switzerland, duck, turkey and lamb from France,
cod from Norway, jumbo prawn from Vietnam, mussel, clam, skate and trout from France, tuna from Philippines,
red mullet from Senegal, salmon from Scotland, meager and whole fish from Atlantic ocean.*

Prices in Swiss francs, service and VAT included.



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