



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...*

*Our restaurant is closed Saturday lunch, Sunday lunch and dinner.  
Our bar menu is served in the lobby and on the terrace from 11am to 11pm.*

*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](http://www.cigogne.ch) • [info@cigogne.ch](mailto:info@cigogne.ch)



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### *Starters*

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Marinated beef fillet and Gruyère cheese terrine	30.-
Octopus and grilled aubergine salad	27.-
Perfect egg in a crispy nest with asparagus	25.-
Raw baby purple artichokes, Belotta cured ham, parmesan cheese and arugula	28.-

### *Fish and seafood*

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Pan-fried lake trout fillet, green pea purée and carrot shavings, carrot and pink berry emulsion	42.-
Cod ceviche with pomegranate and lime, creamy mashed fennel and mild Espelette chili	43.-
Grilled red mullet, spinach and ricotta conchiglioni stuffed, bell pepper, olive and basil dressing	46.-

### *Meat*

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Crispy veal sweetbreads, linguine, fava beans and morel mushrooms	51.-
Roast pigeon with pistachios and pineapple, parsley root purée	49.-
Grilled beef fillet, medley of tender spring vegetables, wild garlic pesto, sliced potato stack	54.-

### *Cheese*

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Assortment of cheeses of various Swiss terroirs	20.-
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### *Desserts*

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Chocolate shortbread biscuit, gianduja mousse, peanut caramel, passionfruit sorbet	22.-
Poached rhubarb, vanilla mousse, orange and fennel sorbet	22.-
Crêpe crisps, ginger ganache, pear and apple compote, cider sorbet	22.-
Crunchy chocolaty puffed rice, toasted ground cocoa cream, mango sorbet	22.-



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## *Temptations Menu*

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Marinated beef fillet and Gruyère cheese terrine

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Octopus and grilled aubergine salad

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Grilled red mullet, spinach and ricotta conchiglioni stuffed,  
bell pepper, olive and basil dressing

\* \* \*

Roast pigeon with pistachios and pineapple,  
parsley root purée

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« Surprise »

\* \* \*

Poached rhubarb, vanilla mousse,  
orange and fennel sorbet

### *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*

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Grilled asparagus skewer with plum agaric butter,  
hazelnut tuiles

*or*

Cockles velouté with dill

*or*

Lobster aspic, crunchy vegetables,  
glasswort and crustacean mayonnaise

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Poached cockerel, cream of green asparagus,  
wild rice

*or*

Wild turbot fillet,  
leek and beetroot vinaigrette

*or*

Breast of pork with honey and rosemary,  
potato and spinach tortilla

\* \* \*

Verbena mousse, strawberry-tomato sorbet,  
crunchy meringue

*or*

Gianduja finger, hazelnut biscuit,  
yuzu 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 :*

*pork, cockerel, veal and beef from Switzerland, pigeon from France, Belotta from Spain,  
cockles from France, lobster and crustacean from Canada, turbot from Scotland, octopus from Tunisia, lake trout from Iceland,  
cod, red mullet and whole fish from Northeast Atlantic ocean.*

*Prices in Swiss francs, service and VAT included.*



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