



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 all week.*

*The meat we serve is: beef and veal from Switzerland, lamb, pigeon, guinea fowl and duck from France.
Prices in Swiss francs, service and VAT included.*



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

Tuna tartar with black sesame seeds, citrus fruit and fresh green peas	35.-
Chilled tomato soup and panzanella	24.-
Crisp rosemary shortbread, fresh goat's cheese, apricots with honey and almonds	28.-
Duck breast carpaccio, red currants, foie gras and pine kernels	33.-

Fish and seafood

Pan-fried red mullet, Sicilian caponata, bell pepper sorbet	43.-
Sardinian fregola pasta paella-style, chorizo emulsion	41.-
Flash-fried jumbo prawn, vegetable tempuras, Béarnaise sauce	47.-

Meat

Roast pigeon with cumin, mango, chickpea and dried fruit tajine	51.-
Veal rump braised with nectarines, carrot fondant with chervil	46.-
Grilled lamb chops with lemon thyme, sautéed fingerling potatoes with olives and sun-dried tomatoes	49.-

Cheese

Assortment of cheeses of various Swiss terroirs	20.-
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Desserts

Orange blossom panna cotta, blueberry preserves, orange sorbet	22.-
Dulcey blond chocolate mousse, apricot compote, lemon sorbet	22.-
Tatin-style apples, vanilla and lime Bavarian cream, Granny Smith apple sorbet	22.-
Summer fruit carpaccio, verbena mousse and white peach sorbet	22.-



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Temptations Menu

Chilled tomato soup and panzanella

* * *

Tuna tartar with black sesame seeds,
citrus fruit and fresh green peas

* * *

Pan-fried red mullet, Sicilian caponata,
bell pepper sorbet

* * *

Roast pigeon with cumin,
mango, chickpea and dried fruit tajine

* * *

« Surprise »

* * *

Summer fruit carpaccio,
verbena mousse and white peach 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

Broccoli velouté
Fresh goat cheese, small croutons
or
Fennel salad and pan-fried red mullet
Orange vinaigrette
or
Ceps and chanterelles fricassee, soft egg

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Pan-fried rumsteak with shallot
Mashed potato and confit turnips
or
Snacked heart of albacore tuna
Eggplant caviar, bulgur, coriander cream
or
Grilled quail with grapes
Fondue of chicory, vitelotte potato chips

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Duo of mirabelles, tonka bean spume
Hazelnut milk ice cream
or
White cheese mousse with vanilla, poached quince
Grapefruit sorbet

Full menu at 65.-

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



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