



# RESTAURANT AUBERGE DE SAVIÈSE

## SUMMER MENU 2021

### WINES & COCKTAILS

	Cont.	Prix
<b>Gamaret of Geneva - Cave des Rothis Dardagny AOC (red)</b>	1 dl	5.10
<b>Pinot Blanc of Geneva «Le Prieuré» Satigny AOC (white)</b>	1 dl	4.80
<b>Côtes de Provence - Château de Guiranne (rosé)</b>	1 dl	4.60
<b>Sangria Homemade</b>		8.-
<b>Williamine Spritz <i>by Geneva Discovery</i></b>		14.-
<b>Mojito</b>		14.-
<b>Caïpirinha, Caïpiroska</b>		14.-
<b>Virgin Mojito (alcohol free)</b>		9.-

### STARTERS / MAIN

<b>Melon with cured ham IGP from Valais</b>	16.-	24.-
<b>Roastbeef Savièsard</b> (served cold) homemade tartar sauce, French fries and green salad	19.-	29.-
<b>Salad of duck breast from Périgord and smoked in Valais</b> tomato, lettuce, red onions, walnuts with an Italian sauce dressing	17.-	26.-
<b>Red tuna carpaccio with parmesan cheese</b> basil and a lime sauce dressing served with French fries	18.-	28.-
<b>Smoked trout from Valais and its toasts</b> with green salad		32.-
<b>Pataclette</b> (6 pieces) half swiss potato hollowed out and filled with choice of: Vacherin Fribourgeois AOP, Gruyère AOP or Raclette du Valais AOP		18.-

### MAIN COURSES

<b>Cordon Bleu (ham and cheese pork escalope) stuffed with Vacherin Fribourgeois AOP</b> served with vegetables and French fries		24.-
<b>Fera fillet meunière (fish) from the Léman Lake</b> (depending on delivery) served with vegetables and French fries		36.-
<b>Savièse Casserole</b> with potatoes, bacon IGP from Valais, onions, Raclette AOP served with a small green salad		24.-
✓ <b>Orsonnens tofu</b> (depending on delivery) with sautéed vegetables and homemade tomato sauce The tofu is made by the monks of the village of Orsonnens in the canton of Fribourg in Switzerland.		27.-
<b>Longeole IGP from Geneva</b> sausage made from pork and flavored with fennel seeds, a local specialty, served with Geneva green lentils and a small green salad		27.-

#### Origin of our fish/meats

Fera, Trout CH - Tuna LKA - Duck F - Meats CH