

To Share



Caviar selection served with crème fraîche & blinis

Baeri imperial, 30g
Baeri imperial, 50g



60.-
90.-

Oscietre imperial, 30g
Oscietre imperial, 50g

90.-
140.-

“Pata Negra” cured ham 80g



22.-

Beef charcuterie
Cecina de Burgos, 80g

24.-

Scallop tataki,
Yuzu olive oil

26.-

Fennel and wakame seaweed salad



14.-

Tsarkaya N° 3 oysters - 6 pieces

26.-

Smoked salmon, dill cheese & blinis



28.-

Cod tarama with sea urchin coral
& blinis



24.-

Mini burger, Katsu tofu, sriracha



24.-

Beef tartare, crispy rice,
cocktail sauce



26.-

Rocks shrimp, ginger aioli,
tarator sauce



30.-

Chicken karaage, spicy mayonnaise



22.-

L'Etivaz Malakoff



18.-

Alpage rebibe, quince jam



16.-

Sweet treats to share

Chocolate profiteroles



18.-

Churros, dulce de leche, red fruits



16.-

Fruit salad, hibiscus syrup

16.-

Mochi
Coconut, Green tea, Passion fruit



5.-
each

CHAMPAGNES

lcl lbtl

Laurent-Perrier, Ultra Brut Nature 22.- 120.-

Laurent-Perrier, Brut Nature
Blanc de Blancs 180.-

Laurent-Perrier, Brut Nature
Blanc de Blancs Magnum 340.-

Discover our selection of champagnes, available upon request from our team

WHITE WINES

lcl lbtl

Chardonne, Chasselas « La Confrary »
AOC Grand Cru 2023 11.- 55.-
Fabrice Ducret | Chardonne | Switzerland

Chardonnay & Chasselas
« Réserve Blanche » 2023 13.- 65.-
Domaine La Capitaine | Gland |
Switzerland

Petite Arvine AOC Valais - 50cl - 2020 60.-
Cave du Bonheur | Fully | Switzerland

RED WINES

Saint-Saphorin « Coup de Sang »
Pinot Noir AOC 2022 13.- 65.-
Domaine Louis Bovard | Lavaux |
Switzerland

Noir de Bacch', AOC Lavaux 2022 13.- 72.-
Fabrice Neyroud | Chardonne |
Switzerland

Cornalin, AOC Valais 2022 16.- 95.-
Domaine J-R Germanier | Switzerland

COCKTAILS

24.-

NEGRONI DU MARIN

Mezcal tribute, Kahlua, Campari bitter,
Antica Formula

TIRAMISU MARTINI

Bailey's, Frangelico, Espresso, Vodka

NON-ALCOHOLIC COCKTAIL

16.-

Apple juice, pineapple juice, pear juice,
blue curaçao syrup, caramel syrup, lemon
juice

For a classic cocktail, simply ask our team !



DIGESTIFS

	Vol	4cl
Génépi	40%	18.-
Chartreuse Verte	55%	20.-
Chartreuse Jaune	43%	22.-
Williamine Morand	43%	18.-
Abricotine Morand	43%	18.-
Kirsch Morand	43%	18.-
Vieille Prune	41%	18.-
Absinthe La Fée	65%	22.-

SODAS

	8.-
Coca Cola, Coca Cola Zero, Sprite, Fusetea Peach & Lemon, Fanta, Ramseier, Rivella Red & Blue	

HOT BEVERAGES

Coffee, Ristretto, Espresso	7.-
Cappuccino	9.-
Ronnefeldt Tea	10.-

WATER

	50cl	8.-
Valsler still & sparkling	75cl	11.-



ORIGIN:



Switzerland : beef, poultry
France : Caviar, oysters, cod
Spain : dry-cured ham, Cecina
Norway: salmon
U.S.A : rock shrimp
Japan: scallops

Vegetarian

Lactose

Gluten

Nuts

Pork

Le MiraDôme is open
from Wednesday to Sunday

Meal service :

Weekdays : **12:00 PM to 2:00 PM**
& **7:00 PM to 10:00 PM**
Week-end : *Continuous service from 12:00 PM to*
10:00 PM

Beverage service remains available throughout
the afternoon