

BG | café |

GOURMET SPECIALTIES

	1/2 portion	main
Tomato soup		12.00
Garden salad	9.00	17.00
BG Café gourmet salad (smoked duck's breast, foie gras terrine and cocktail shrimps)	26.00	38.00
Salmon Tartare with fresh herbs on a bed of salad, served with toast	21.00	35.00
Caesar salad (lettuce, chicken breast, croutons, tomatoes and Parmesan shavings)		30.00
Club sandwich, crisps and grilled bacon (roast beef, chicken, egg, mayonnaise)		26.00
Vegetarian club sandwich, green salad (crudités, boiled egg)		25.00
Smoked salmon club sandwich, green salad		27.00
Basket of steamed vegetables		27.00
BG Café Tagliatelle (tomato, cream, pesto)		25.00
Fillet of sea bass roasted with fennel-infused olive oil, accompanied by rice and spinach		39.00
Mini hamburger, fries and lettuce heart		29.00

SIDES

Mashed potato with olive oil or mixed vegetables	6.00
Fries or aromatic rice	5.00

CHILDREN'S MENU

Tagliatelle with tomato sauce	12.00
Hamburger with fries	17.00
Crumbed veal, vegetables and fries	20.00
Sea bass with vegetables and aromatic rice	20.00
Chicken nuggets crumbed with cornflakes, served with vegetables and fries	20.00

Provenance of meat and fish

Poultry: Switzerland, France - Beef and Veal: Switzerland, France - Lamb: France, Germany, New Zealand - Salmon: Scottish Red Label - Farmed Sea Bass: France, Spain
 Cocktail shrimps: Norway, Canada

Allergen declaration

For further information regarding any potential allergens in our dishes, please talk to our staff.

7.7% VAT and service charge included

OUR SPECIALTIES

Our home-made pastry buffet	9.00
Bitter chocolate fondant, pistachio ice cream (15-minute wait)	14.00

DESSERTS OF THE DAY

Gratin of fresh fruit	14.00
Assorted crèmes brûlées	13.00
Frozen nougat with red fruit and raspberry coulis	13.00
Homemade pancakes with sugar	8.50
Homemade pancakes with whipped cream	9.00
Homemade pancakes with chocolate	9.00
Homemade pancakes with Nutella	9.00
Homemade pancakes with Grand Marnier	11.50
Homemade pancakes with bitter orange and cinnamon	11.50

ICE CREAM

Vanilla, coconut, butterscotch, pistachio, cinnamon, coffee, chocolate, blood orange, mango, raspberry, lemon, strawberry

Per scoop	5.00
Whipped cream	2.50
Chocolate sauce	2.50

MILKSHAKES

Milkshake (flavours according to the ice cream range above)	8.00
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GOURMET CAFÉ

Tea or coffee with a selection of treats	10.00
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GOURMET CHAMPAGNE

Glass of champagne (1dl) with a selection of treats	21.00
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DRINKS

Henniez verte	50 cl	5.70
Badoit	50 cl	6.20
Perrier	33 cl	5.80
Valsler Silence	33 cl	4.90
Evian	50 cl	6.20
Coca-Cola, Coca-Cola light, Coca-Cola zero	33 cl	5.80
Swiss craft lemonade Gazosa Codoni	35 cl	5.80
Swiss Mountain Spring (bitter lemon, classic tonic, ginger beer, ginger ale)	20 cl	5.90
Mangajo iced green tea (lemon, pomegranate, acai-berry, goji-berry)	25 cl	5.90
San Pellegrino Bitter	9.5 cl	5.70
Iris fruit juices (Antarès apple, apple blackcurrant, apple raspberry, apple mint, tomato, grape)	25 cl	6.90
Iris Nectar (strawberry, apricot, Williams pear)	25 cl	6.90

Iris craft juice range is 100% pure juice made of natural fruit sourced from Valais, with no added sugar or preservatives.

FRESHLY SQUEEZED FRUIT JUICES 2.5 dl

Orange	8.70
Carrot	8.50
Apple	8.70
Grapefruit	10.50
Pineapple	11.70
Cotton (apple, carrot)	8.70
Linen (orange, carrot)	10.50
Jersey (apple, carrot, ginger)	10.50
Taffeta (orange, pineapple, ginger, lime)	11.70
Cashmere (apple, pear, strawberry)	11.50
Silk (pineapple, cucumber, fresh coriander)	11.70
Tulle (tomato, celery, flat parsley)	9.20
Organza (strawberry, banana, orange)	11.50
3C (cucumber, lemon, coriander)	10.50



soft drinks

COFFEES

Coffee, ristretto, espresso	4.20
White coffee infused with orange blossom	4.20
Espresso macchiato	4.40
Café renversé (Flat white)	5.20
Latte macchiato	5.50
Cappuccino	5.50
Mokaccino (espresso, chocolate and whipped cream)	5.90
Viennese coffee or chocolate (with whipped cream)	5.90
Irish Coffee (coffee, 4cl whisky, cane sugar syrup and whipped cream)	15.00
Hot or cold milk	3.70
Old-fashioned hot chocolate	5.50

BREAKFAST

Scrambled eggs, toast (three eggs, cheese, mushrooms, bacon)	21.00
Fried eggs (two eggs)	15.00

FULL BREAKFAST

One hot beverage (black or white coffee or tea)
Scrambled eggs, toasts (two eggs)
One financier pastry or scone
One orange juice (1 dl)

Served until 11.30 am



COFFEES

MARIAGE FRÈRES TEAS

4.70

Darjeeling Himalaya (India)

The king of Indian teas, with a full-bodied, lively flavour

Ceylon

Orange pekoe, delicious aromas and a gentle, delicate taste

English breakfast tea

Rich blend of "Grands Crus" black teas, rich blend for a morning wake up call, full-bodied flavour with a touch of malt

Sultane (Ceylon)

Breakfast tea, blend for any time of day, robust flavour with a hint of chocolate

Rouge Bourbon (South Africa)

Theine-free, vanilla-flavoured red tea, all day elegance

Earl Grey Imperial

Bergamot-flavoured springtime Darjeeling, strongly aromatic

Marco Polo

Fruity, flowery black tea

Green tea on the Nile

Lemon grass, citrus and sweet spice fragrances

Vert Provence

Flowery fragrances and red and black berry flavours with a hint of lavender

Jasmin Mandarin

A great, flowery green tea, smooth and elegant, jasmine fragrances

Smoked China Tea

Emperor Chen-Nung

Christmas Tea

Aromatic blend of sweet spices, orange zest and vanilla

Casablanca

Fresh blend of mint-flavoured green tea and bergamot-flavoured black tea

Chandernagor spicy black tea

A wonderful blend of black tea and imperial spices, as one would find in former Chandernagore

HERBAL TEAS

4.50

Verbena, linden, mint, chamomile, rose-hip

Shepherd's brew: linden, lemon verbena, mint and orange-blossom

40 cent brew: lemon and rose-hip peel, orange-blossom, liquorice and thyme



teas

APERITIFS

White or Red Martini	4 cl	7.00
Campari	4 cl	7.00
Ricard	4 cl	7.00
Ramos Pinto 20-year-old red port	4 cl	7.00
Gin & tonic (Tanqueray N° TEN gin)	4 cl	18.00
Kir (white wine)	10 cl	7.00
Kir Royal (champagne)	10 cl	18.00
Suze	4 cl	6.50
Spritz (2 cl Aperol, 1 dl Spumante, orange slice and ice cubes)		15.00

Aperitifs contain between 15% and 47,5% proof

BEER

Heineken draught	25 cl	5.50
Heineken Galopin draught	20 cl	4.70
Ittinger amber beer	33 cl	7.50
Peroni	33 cl	7.50

DIGESTIFS

Eau de vie

Morand Framboise	4 cl	9.00
Morand Williamine Cœur - AOP Valais	4 cl	22.00
Morand Abricot Luizet Liqueur - AOP Valais	4 cl	11.00
Grappa Aldobrandini Barolo	4 cl	9.50

Liqueur

Bailey's	4 cl	8.00
Limoncello di Sorrento Giola Luisa	4 cl	8.50
Get 27	4 cl	6.50
Cointreau	4 cl	8.50
Malibu	4 cl	8.50

Digestifs contain between 15% and 45% proof

DIGESTIFS

Vodka

Belluga Silver Noble Russian (Siberia)	4 cl	8.50
Belvédère	4 cl	8.00

Gin

Tanqueray N° TEN (Scottish Lowlands)	4 cl	18.00
Jinzu (Scottish), served with thyme or cucumber and tonic	4 cl	27.00

Rum

Zacapa Centenario XO 23-year-old (Guatemala)	4 cl	28.00
Diplomatico Réserve Exclusiva 12-year old (Venezuela)	4 cl	18.00
Don Papa 7-year-old Small Batch Rum (Philippines)	4 cl	18.00

Tequila

Patrón Silver 100% Weber Blue Agave (Jalisco, Mexico)	4 cl	15.00
Patrón XO Cafe Dark Cocoa (Jalisco, Mexico)	4 cl	11.00

Scotch Blended Whisky

J&B blend of Speyside Single Malts and Scottish grain whiskies	4 cl	14.00
Chivas Regal 12-year-old blend of Scottish Longmorn, Glen Keith and BenRiach Single Malts	4 cl	18.00

Pure Malt

Lagavulin peaty, smoky 16-year-old Single Malt (Scotland)	4 cl	22.00
Yamazaki Single Malt Reserve (Honshu, Osaka, Japan)	4 cl	26.00
Aberlour 18-year-old Highland Single Malt (Speyside, Scotland)	4 cl	17.00

Cognac and Bas-Armagnac

Rémy Martin VSOP (Poitou-Charentes, France)	4 cl	11.00
Hennessy XO Extra Old Cognac (France)	4 cl	39.00
Bas-Armagnac de Castelfort XO (Nogaro, Armagnac, France)	4 cl	13.00

CATERING SERVICE

You enjoy the food at BG Café...so you'll be happy to hear that today we can deliver everything on the menu to your home, as well as a range of other culinary delights.

Our chefs offer a customised service to suit all your receptions and dinners, from 2 to 50 guests, with or without table service, and throughout the entire Lake Geneva area. Please don't hesitate to contact us. We'd be delighted to submit a quote and to fulfil your every wish.

For further information, please contact:

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