

MENU

STARTERS

Sautè di cozze e vongole, pane agliato
Sauteed mussels and clams garlic bread

Provola affumicata impanata alla milanese, pinzimonio di verdure
Smoked breaded cheese marinated vegetables

Pappa al pomodoro
Tomato soup with bread

DISHES

Trofie alla genovese di manzo
Beef stewed Genovese trofie

Risotto alle puntarelle e fungo ostrica
Chicorie risotto and oyster mushrooms

Farfalla di sgombro, oliva taggiasca e capperi
Butterfly mackerel capers and olives

DESSERTS

Selezione di dolci in base alle stagioni
Selection of desserts according to the seasons

Main course	22.- CHF
Starter + main course	
or main course + dessert	33.- CHF
Starter + main course + dessert	39.- CHF

Pour toute information sur les allergènes dans vos plats, veuillez-vous adresser à notre personnel.
For more information about allergens in your meal, please ask our staff.

Giuseppe Carano, Chef de cuisine
Nicola Petruzzelli, Maître d'hôtel

La Terrasse de la Paix

Graduate Institute - Chemin Eugène Rigot 2 - CH - 1202 Genève

Tél. +41 22 908 43 34 / +41 79 271 59 13

lerestaurant.mdp@novae-restauration.ch

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DRINKS

SOFTS

Mineral water 5dl	5.-	CHF
Mineral water 1 liter	7.-	CHF
Soda, fruit juice	5.50	CHF

APÉRITIFS

Selection of beers	7.-	CHF
Selection of cocktails	10.-	CHF

WINES OF THE WEEK

Glass from	7.-	CHF
The bottle from	33.-	CHF

HOT DRINKS

Coffee	3.50	CHF
Tea	3.80	CHF
Cappuccino, latte, macchiato ...	4.20	CHF

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