

La Terrasse de la Paix

STARTERS

Tartare d'asparagi selvatici al basilico, limone e burratina* 
Wild asparagus tartare flavored with basil, lemon & burratina

Trilogia di pesce : gamberoni in crudo, carpaccio di tonno e asinello di mare affumicato
Fish trilogy : raw shrimps, tuna carpaccio & haddock

Carpaccio di manzo alla Cipriani
Cipriani's beef carpaccio

DISHES

Piatto della settimana: parmigiana di melanzane ** 
Suggestion of the week: baked eggplant parmigiana (tomatoes & basil sauce, mozzarella)

Paccheri alla rustica
Paccheri with rustica's sauce (sundried tomatoes & tomatoes sauce)

Filetto di salmone spadellato su pelle, salsa agrumi finocchietto selvatico, riso venere e verdure
Pan-fried salmon fillet on skin, citrus wild fennel sauce, venere rice & seasonal vegetables

Lombatello di vitello grigliato, salsa alla mostarda mosto di vino, patate novelle e verdure
Grilled veal back steak, gravy with wine must mustard, baked new potatoes & vegetables

DESSERTS

Selezione di dolci fatti in casa in base alle stagioni
Selection of desserts homemade according to the season

Main course	23.00	CHF
Starter + main course or main course + dessert	35.00	CHF
Starter + main course + dessert	41.00	CHF

** Possible en format entrée

* Possible en format Plat

For more information about allergens in your meal, please ask our staff,
Giuseppe Carrano, Chef de cuisine
Nicola Petruzzelli, Maître d'hôtel

La Terrasse de la Paix
Graduate Institute - Chemin Eugène Rigot 2 - CH - 1202 Genève
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lerestaurant.mdp@novae-restauration.ch
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DRINKS

SOFTS

Mineral water Henniez vert 50 cl.	5.00 CHF
Mineral water Henniez vert 100 cl.	7.00 CHF
Vivi Cola 33 cl. , limonade Suisse 35 cl. , crodino 17,5 cl. ,	
S.bitter 10 cl. , jus de pomme Ramseier 33 cl. ,	5.50 CHF
Jus de fruits Michel 20 cl. , jus de fruits Iris 25 cl.	5.50 CHF

APÉRITIFS

Campari, Martini bianco e rosso, Aperol 5 cl.	10.00 CHF
Selection of beers : Moretti 33 cl. , Valaisanne 33 cl.	7.00 CHF

WINES OF THE WEEK

Glass 10 cl. Choice of the day (from 8.00 to 10.00 CHF)	8.00 CHF
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WINES MENU

Vino Bianco

Prosecco Modì' DOC Treviso, 75 cl	40.00 CHF
Senza Parole Bianco di Chieti 2023 IGP, 75 cl	35.00 CHF
Fiano Puglia IGP 2023 75 cl	35.00 CHF
Sauvignon Blanc AOC 2023 Domaine 3 Etoiles, 75 cl	45.00 CHF
Peissy Fruité AOC 2023 Domaine 3 Etoiles, 75 cl	38.00 CHF

Vino Rosato

Rosé de Gamay 2022 Domaine Les Faunes, 75 cl	33.00 CHF
Senza Parole 2022 Rosato IGP di Chieti, 75 cl	35.00 CHF

Vino Rosso

Dolcetto d'Alba 2022 Cantine Dosset, 75 cl	42.00 CHF
Montepulciano d'Abruzzo 2019 DOC Poggio d'Albe, 75 cl	32.00 CHF
Primitivo di Puglia 2022 Cantine Losito, 75 cl	35.00 CHF
Langhe Rosso 2021 DOC Paolo Manzone, 75 cl	35.00 CHF
Syrah AOC 2021 Domaine Les Faunes, 75 cl	55.00 CHF
Pinot Noir 2023 AOC Domaine Les Faunes, 75 cl	42.00 CHF
Merlot AOC 2020 Domaine 3 Etoiles, 75 cl	75.00 CHF

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DIGESTIVES

Grappa di moscato Barolo 6 cl.
Grappa fior di vite 6 cl.
Limoncello 6 cl.
Abricotine Morand Valais 6. Cl

15.00 CHF
8.00 CHF
8.00 CHF
8.00 CHF

HOT DRINKS

Cappuccino, latte macchiato
Nespresso Coffee
Malongo Bio tea selection

4.80 CHF
4.20 CHF
3.80 CHF

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