



Chez Maman

— BOUTIQUE-HÔTEL RESTAURANT —

It's the story of a big-hearted show producer who above all loved to welcome and invite his friends and family. He also loved inviting artists to dinner after every show. One day, he decided to open his own establishment.

From the décor to the concept, it's all him. He put his soul and heart into it, and to make everyone feel at home, he named it Chez Maman.



STARTER'S

Perfect to start

Carpegna PDO ham chiffonade

aged 20 months
27 CHF

Multicolored tomatoes with mozzarella

burratina, and basil
Starter 16 CHF / Main 25 CHF

Beef salad with lime, chili

shallots, tomatoes, nuoc-mâm, and fresh coriander
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Starter 25 CHF / Main 39 CHF

Grilled bread with fresh tomato pulp



olive oil, and mini sardines from Galicia · · · · ·
32 CHF

Chez Maman's green salad

with house dressing
9 CHF

Tuna tartare with olive oil

lime, and Espelette pepper
Starter 23 CHF / Main 38 CHF

Artichoke heart salad ♥

with hazelnut oil
17 CHF

"Club 55" plate with raw and grilled vegetables

hard-boiled egg, homemade tapenade, tomato and
anchovy spreads
24 CHF

Vitello tonnato with caper flowers, arugula salad

datterino tomatoes, and French fries
Starter 25 CHF/ Main 41 CHF

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VEGETARIAN DISHES

Geneva zucchini flowers stuffed ♥

with vegetables and basil, tomato coulis
24 CHF

Fresh tagliolini with tomato, garlic

chili, olive oil, basil, and parmesan shavings
26 CHF

FISH AND SEAFOOD

Grilled Black Tiger prawn tails ♥

with crunchy vegetables, virgin olive oil with lemon, chili, and fresh ginger

48 CHF

Grilled octopus

with olive oil, Provençal vegetables, and mashed potatoes

39 CHF

Pan-fried perch fillets

with French fries

46 CHF

Fish origin: Shrimp – Vietnam / Octopus – Morocco

MEAT AND POULTRY

Alone or to share

Spit-roasted Perly chicken (IP Suisse) ♥

with crushed potatoes in olive oil and market vegetables

39 CHF

Beef tartare, hand-cut by Mr. Muller

with condiments, fresh herbs, and fries

39 CHF

Spiced marinated pork spare ribs

with homemade barbecue sauce, crushed potatoes in olive oil, and seasonal vegetables

37 CHF

Grilled beef rib, Hérens breed from Valais

approx. 1 kg for 2 people, with fries, seasonal vegetables, and chimichurri sauce

145 CHF

Grilled ribeye steak, approx. 250g

(Hérens breed from Valais), with fries and seasonal vegetables

55 CHF

Beef tagliata to share

with datterino tomatoes, arugula, parmesan, and fries

57 CHF per person

Meat origin: Beef – Switzerland / Pork – Switzerland



The dishes offered on the menu that are not marked with an asterisk (*) are entirely prepared on-site using raw ingredients and traditional cooking products according to the criteria of the "homemade" label established by the Romande Consumers Federation (FRC), GastroSuisse, the Week of Taste, and Slow Food CH.*

CHEESE

Perfect for tasting

Selection of fresh and aged cheeses

16 CHF

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THE SWEETNESS OF CHEZ MAMAN

Perfect to finish

Homemade raspberry shortbread



light cream and raspberry sorbet

16 CHF

Vanilla and caramel flan by Chez Maman

15 CHF

White peach salad

with fresh verbena infusion

14 CHF

Gruyère meringues, double cream

raspberries, and raspberry sorbet

15 CHF

Brioche French toast

cream caramel and Bourbon vanilla ice cream

16 CHF

Our seasonal selection of ice creams and sorbets

(per scoop)

5 chf (la boule)

Gourmet coffee with six mini-desserts

15 CHF

We are happy to give you detailed information about the possible presence of allergens in dishes/preparations.

In case of allergy or intolerance, please contact our staff who will gladly inform you.