

To begin....

Sea bream ceviche (FR)
Yuzu tiger leche & red onion pickles
Orange cinnamon sweet potato & Peruvian corn
19



Roasted scallops (3 pcs)
Parsnip purée with hazelnuts
Crushed pears & hazelnuts
24



Duo of red mullet fillets (GR)
Furikake butter
Pak shoi and shimeji soy and honey
29



Braised veal cheek on toast
Carrots, button mushrooms, bacon
Cooking juices
19

Beef Tataki (DE)
Vanilla cauliflower mousseline
Shitake soja - lokan orange peel (JPN)
Yuzu Punzu sauce
24

Cream of fresh boletus soup (FR)
St. Marcellin ice cream and croutons
Hazelnut oil
18



... to continue

Homemade gnocchi with Parmesan & Ricotta (IT)
Cauliflower and broccoli florets
Dried apricots
Parmesan Espuma
25



Yellow” poultry ballotines lightly truffled
Foie gras sauce
Helios potatoes
Vegetables
39

Filet mignon of Pata Negra (ES) lightly glazed with honey
Morel sauce
Mushroom apples and vegetables
44

Corsican sea bass fillet (FR)
Mousseline of cauliflower with vanilla
Multicolored cauliflower tops
Lemon crumble and lime butter
39

Grilled octopus (ES) with Espelette pepper and parsley butter
Chimichurri sauce
Roasted apples and vegetables
38



... to end (smoothly)

Cheese cart
Figuerola Cheese Factory
17



The Helios Spade
Hazelnut and praline
13

About the Pear
14

www.helios-restaurant.ch
www.instagram.com/heliosrestaurant

