

Auberge de la MAIRIE

Reservations

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Auberge de la Mairie, Vernier



@aubergedelamairievernier




www.mairie.ch

Opening Days

Monday to Friday

11h45 am to 23h30 pm

STARTERS

Mixed salad 	8.-
Scrambled bio egg “velvet” with truffle Roasted bun emulsion, bread stick	21.-
Semi-cooked foie gras terrine with Gewurztraminer Mango chutney, lukewarm bun	24.-
Candied shallots pie Fresh goat cheese with hazel nuts, juice	18.-
Butternut cream soup 	14.-
Chestnuts and toasted hazel nuts oil	
Cannellonis with meat from Grisons Chanterelle, pickles, creamy of shallots confits, tarragon.	21.-

MAIN DISHES

Poultry ballotine with bacon of the country Browned röstis with Swiss Gruyère, vegetables cream reduced juice	38.-
Snacked matured beef tenderloin Vegetables, snacked polenta veal juice	48.-
Crispy and tender veal In its cooking juice, chestnuts, pearl onions lardons and seasonal vegetables	42.-
Snacked scallops Crispy and emulsion of combawa Vénééré rice and vegetable façon risotto	46.-
Sea cicada tail rostead with half-salt butter Clementine jelly and caramelized salsify lobster sauce and polenta	47.-
Vegetarian plate 	29.-
According to arrival	
Creamy risotto with black truffle from Périgord 	39.-

TARTARE

With a salad in starter

Thaï Beef tartare Prawn crackers and french fries	39.-
Beef tartare with basil Toast and French fries	38.-
Beef tartare flavoured with white truffle oil parmesan cheese and arugula Toast and French fries	42.-
Traditional Beef tartare Toast and French fries	37.-
Beef tartare marinated at Brandy Toast and French fries	39.-
Beef tartare with dried tomatoes and parmesan cheese shavings Toast and French fries	41.-
Beef tartare with Foie Gras Toast and French fries	44.-

OUR CLASSICS

Hamburger with Appenzeller with a salad in starter
Gruyère and Vacherin, French fries
29.-

Perch fillets with a salad in starter
Lemon white butter and matchstick potatoes
39.-

Frog legs
Parsley and matchstick potatoes
34.-

CHILD MENU

19.-

Ground beef
French fries or vegetables

Perch fillets
White butter, matchstick potatoes or vegetables

Seasonal risotto

1 scoop of ice cream or sorbet for dessert

MENU

Candied shallots pie

Fresh goat cheese with hazel nuts, juice

Poultry ballotine with bacon of the country

Browned röstis with Swiss Gruyère, vegetables
cream reduced juice

Pear sorbet watered

54.-

VEGETARIAN MENU

Butternut cream soup

Chestnuts and toasted hazel nuts oil

Vegetarian plate

According to arrival

39.-

OUR SEASONAL MENUS

DISCOVERY MENU

Scrambled bio egg “velvet” with truffle

Roasted bun emulsion, bread stick

Or

Semi-cooked foie gras terrine with Gewurztraminer

Mango chutney, lukewarm bun

Snacked matured beef tenderloin

Vegetables, snacked polenta
veal juice

Or

Sea cicada tail rostead with half-salt butter

Clementine jelly and caramelized salsify
lobster sauce and polenta

Or

Snacked scallops

Crispy and emulsion of combawa
Vénéreé rice and vegetable façon risotto

Dessert of your choice

Starter, main course and dessert 74.-

Starter and main course 64.-

Main course and dessert 54.-

DESSERTS

 Tatin apple pie Vanilla ice cream	11.-
 Chocolate fondant Salted butter caramel ice cream	11.-
 Crème brûlée With vanilla from Madagascar	11.-
 Crumble hazelnuts - cinnamon Apples, pears, grape and pear sorbet	12.-
 Floating island Custard	12.-
Meringues with Double Crème	11.-
 Gourmet coffee	16.-
Mocca parfait watered	11.-
Cheese plate	13.-

ARTISANAL ICE CREAM Glaces Des Alpes

Coffee time Scoop of ice cream or sorbet with an espresso	6.-
Danemark Vanilla ice cream, homemade chocolate sauce	13.-
Ice coffee Coffee ice cream watered with an espresso	13.-
L'Actuelle Vanilla, chocolate and salted butter caramel ice cream	13.-
Sorbetière Tropical fruits, lemon and red fruits ice cream	13.-
Valaisanne Apricot sorbet and Abricotine	15.-
La Caribéen Rhum-grape ice cream and Rhum Don Papa	15.-

SCOOP OF ICE CREAM OR SORBET Glaces Des Alpes

Vanilla, Coffee, Chocolat, Stracciatella, Salted butter caramel, Pistachio, Rhum-grape

Apricot, Lemon, Red fruits, Tropical fruits

scoop : 3.90.- with cream : 1.80.-

APERITIFS AND CHAMPAGNE

Kir with peach, blackcurrant or violet	6.-
Martini Red or white	6.-
Campari	6.-
Porto red or white	6.-
A glass of champagne	15.-
Spritz Apérol, Prosecco, sparkling water, orange	12.-
Hugo St Germain, lime, mint, Prosecco	14.-

SODAS AND FRUIT JUICES

Coca-cola normal or Zéro 3.3dl	5.-
Sinalco 3dl	5.-
Schweppes Tonic 2.5dl	5.-
Ice tea : peach or lemon 3dl	5.-
Fruit juice Granini 2dl Peach, tomato, pineapple, and orange	5.-
Bitter rouge alcohol-free	5.-

ALCOHOLS

Whiskies (4cl)

Irish Coffee	15.-
Talisker Port Ruighe 45.8 %	15.-
Glenfiddich 12 ans 40%	15.-
Cardhu 12 ans 40%	15.-
The Singleton 12 ans 40%	15.-
Johnnie Walker Black 12 ans 40%	15.-
Lagavulin 16 ans 43%	15.-

Rhums (4cl)

Diplomatico 40%	15.-
Plantation Barbade XO 40%	15.-
Don Papa 40%	15.-
Zacapa 23 ans 40%	15.-

Digestive (4cl)

Cognac Courvoisier V.S.O.P. 40%	15.-
Calvados 40%	12.-
Vieille Prune 40%	12.-
Armagnac 40%	12.-
Amaretto 28%	10.-
Grappa 40 %	10.-
Moitié-Moitié	12.-
Williamine/Abricotine	12.-
Limoncello 30%	9.-

OUR MEAT AND FISH ORIGINS

Poland : Perch fillets 1er choix Mc Lean

France : Foie Gras, Chicken

Switzerland : Beef, Veal

Dear Client,

On request, our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or intolerances.

Your restorer