

Auberge de la Mairie

Kir with peach, blackcurrant or violet	6.-
A glass of Champagne	15.-
A glass of Viognier of the Domaine des Abeilles d'Or	7.-
A glass of Chardonnay 1er cru Château des Bois	7.-
Martini red or white	6.-
Campari	6.-
Porto red or white	6.-
Spritz (Apérol, Prosecco, sparkling water, orange)	12.-
Hugo (St Germain, citron vert, menthe, Prosecco)	14.-
Bitter rouge sans alcool	5.-

All the prices of the card are in Swiss francs, VAT 7.7% included.

Auberge de la Mairie

Vegetarian menu

39.-

Bulgur salad, crispy and acid vegetables, avocado

Risotto with asparaguses

Sorbet of your choice

These promotional menus are not cumulative with the discount awarded with the gourmet's guides





Auberge de la Mairie

Our Tartar Menus with a salad in starter

Thai Tartar with chinese cabbage and prawn crackers	38.-
Beef tartare with basil, toast and French fries	38.-
Beef Tartar with truffle oil, parmesan and arugula, toast and French fries	41.-
Traditional Beef Tartar, toast and French fries	37.-
Beef Tartar Watered at Brandy, toast and French fries	40.-
Beef tartare with dried tomatoes and parmesan shavings, toast and French fries	41.-

Auberge de la Mairie

Starters

	Starter	Main course
 Mixed salad	7.-	
 Bulgur salad, crispy and acid vegetables, avocado	17.-	23.-
Mesclun salad, green asparagus and seared prawns, croutons, citrus vinaigrette	21.-	26.-
Marinated minute salmon carpaccio, tepid mashed potatoes	22.-	
Tuna ceviche with mango and cilantro, crunchy corn kernels	22.-	29.-
 Crunchy Portobello, Perfect Egg, arugula and roasted buckwheat	23.-	
 VEGETARIANS FOOD		

Auberge de la Mairie


Fish

Half cooked tuna with asparaguses cream, candied tomatoes and asparagus tips, snacked polenta	39.-
Pavement of low temperature cod, meat juice with sea urchins, fresh vegetables, croustilles with dried tomatoes	41.-

Meat

Filet of beef, orange and fennel, homemade mashed potatoes, fresh sucrose	39.-
Peking” Gruyère “pig filet with strong mustard cream, onion rings, “cannelés” of potatoes	38.-
Cocotte with crispy sweetbread granny style (bacon, mushroom, onions, walnut-sized potatoes)	40.-
Low temperature chicken supreme, caramelized onion juice, vegetables and snacked polenta	38.-

The Classic

Hamburger with Appenzeller, Gruyère and Vacherin, French fries and a salad in starter	28.-
Fillet of perch with lemon butter, shoestring fries and a salad in starter	39.-
Frogs' legs fried in Provençal style, shoestring fries	34.-
Risotto with turmeric, seared leeks and prawns	35.-
 Risotto with asparaguses	29.-

 VEGETARIANS FOOD

Auberge de la Mairie – Rue du Village 13 – CH-1214 Vernier

Tél +41 22 341 31 75 – info@mairie.ch – www.mairie.ch

Auberge de la Mairie

Discovery menu

Starter, main course and dessert 68.-

Starter and main course 58.-

Main course and dessert 49.-

Crunchy Portobello, Perfect Egg, arugula and roasted buckwheat

Or

Mesclun salad, green asparagus and seared prawns, croutons, citrus vinaigrette

Or

Tuna ceviche with mango and cilantro, crunchy corn kernels

Filet of can, orange and fennel, homemade mashed potatoes, fresh sucrine

Or

Pavement of low temperature cod, meat juice with sea urchins, fresh vegetables, croustis with dried tomatoes

Or

Cocotte with crispy sweetbread granny style (bacon, mushroom, onions, walnut-sized potatoes)

Dessert of your choice

This promotional menu is not cumulative with the discount awarded with the gourmet's guides

Auberge de la Mairie

Child menu

At choice

Grilled steak, French fries

Fillet of perch, shoestring fries

Risotto of the moment

Scoop of ice cream

19.-

Auberge de la Mairie

Our meat and fish origins:

France: Duck, Chicken, Cod

Switzerland: Beef ,Pig, Veal

Philippines: 100% natural Tuna

Scotland : Salmon Red Label

Island : Cod

Vietnam: Prawn

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