

Travelling to Italy, third step!

Menu della Toscana

STARTERS

Panzanella Toscana con bocconcino di bufala *

Tuscany's panzanella with buffalo's bocconcino

Pappa al pomodoro, spuma di parmigiano 

Tomatoes "pappa", parmesan foam

Insalata di mare alla puntalese (calamaretti, gamberi, cozze, olive nere e pomodori essiccati)

Puntalese's sea food salad (squids, shrimps, mussels, black olives & sundried tomatoes)

DISHES

Piatto della settimana: pici (pasta fatta in casa) all' aglione, pomodoro fresco e basilico 

Suggestion of the week: pici (homemade pasta) with garlic, tomatoes & basil sauce

Strozzapreti al ragu' Maremmano e pinoli **

Strozzapreti with Maremmano's ragu' & pine nuts

Filetto di triglia alla livornese, patate alla forchetta e verdure stagionali

Livornese's red mullet fillet, mashed potatoes & seasonal vegetables

Peposo di manzo al vino rosso, polenta gratinata e verdure stagionali

Slow cooking "peposo" beef marinated with red wine, gratinated polenta & seasonal 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
Tél. +41 22 908 43 34 / +41 79 271 59 13
lerestaurant.mdp@novae-restauration.ch
www.novae-restauration.ch



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
Midi en Bulles 2022 Domaine des Balisiers, 75 cl	49.00 CHF

Vino Rosato

Rose de lune 2023 Domaine des Balisiers, 75 cl	38.00 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
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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