



*La Dolce Vita*

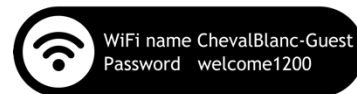
*depuis 1972*

At the crossroads, in the center of Vandœuvres, stands Le Cheval Blanc, an 18th-century architectural gem and the village's centerpiece. This is hardly surprising, given that it once housed the old bakery and a small bistro, two of the village's most important landmarks. In 1971, Nina and Giancarlo Carugati took possession of the premises and transformed it into a traditional Italian restaurant.

The restaurant quickly forged a solid reputation and became a landmark of Italian gastronomy in Geneva, so much so that notable personalities such as the Kennedy family, the King of Norway and Alain Prost, to name but a few, pushed open the door of the Cheval Blanc to sample a little Italy and experience the rhythm of la dolce vita for the duration of a meal.

After 3 decades at the helm, the Carugati couple passed the torch to Sébastien Erbeia, a native of Vandœuvres, who, at the age of 21, brings to the restaurant the freshness and enthusiasm of his youth, perpetuating the momentum of excellence established by his predecessors, while adding his own signature touch and offering delicate, traditional Italian cuisine.

Dolce Vita lives on in this chic, family-style country inn.



Prices in CHF - VAT (7.7%) included.

In case of allergies or intolerances, please contact our staff who will be happy to advise you.

Origin of our pasta : Antico Pastificio Rosetano Verrigni - Abruzzo

Origin of our rice: Azienda Agricola Zaccaria - Riso di Baraggia DOP - Piemonte

Origin of fish: Tuna: Vietnam - Mauritius / Sea bass: Greece - Spain / Sole: Atl. N-E FAO27.VII



# CHEVAL BLANC

VANDOEUVRES

MENU SIGNED BY  
CHEF MATTEO GUIDA



## *A partager...*

RAW TUNA PIZZA Burrata, Bronte's pistachios, peperone crusco **40.-**

ASSORTMENT OF RAW FISH AND SHELLFISH For at least 2 person **48.- PER PERS.**

## *Antipasti*

RAW ARTICHOKE SALAD WITH PANE GUTTIAU Parmigiano Reggiano **30.-** / Bottarga di Muggine **32.-**

RAW TUNA Artichokes with oil, Bronte pistachios, datterino tomato coulis **28.-**

RAW SCAMPI Lampascioni, lime, roasted fennel **38.-**

VITELLO TONNATO Celery salad, caper leaves **38.-**

ARTICHOKES ALLA GIUDIA Pecorino Romano fondue, bagna cauda **30.-**

## *Primi Piatti*

PACCHERI AL POMODORO 30 months Parmesan tomato sauce **28.-**

PANZEROTTI AL FORNO Oven baked with ricotta and spinach **36.-**

MALTAGLIATI VERDI Veal Ragù, Parmesan fondue, veal hearty gravy **38.-**

SPAGHETTI CACIO E PEPE Pecorino Romano "crosta nera", lemon pepper **34.-**

RISOTTO AL GAMBERO ROSSO Gambero rosso tartar, burrata, wild fennel flowers **48.-**



## *Secondi Piatti*

SEABASS FILET Guazzetto with fine herbs, marinated pattypan squash and mint **48.-**

SMALL BOAT MEUNIÈRE-STYLE SOLE 400g/500g Capers, lemon, parsley **78.-**

LEMON VEAL PICCATA Basil mashed potatoes **52.-**

VEAL CUTLET « ALLA MILANESE » Rosmary roasted potatoes **62.-**

VEAL DOUBLE RIB CHOP (MIN 2 PERS.) roasted potatoes, baked Datterino tomatoes **68.- PER PERS.**

## *Contorni*

BALSAMIC VINEGAR GREEN SALAD **8.-**

GRILLED VEGETABLES **8.-**

ROSMARY ROASTED POTATOES **8.-**

## *Dolci*

TIRAMISÙ ALL'ITALIANA Mascarpone cream, espresso **16.-**

LEMON PIE Candied lemon puree with lime zest **14.-**

MERINGUE SEMIFREDDO Dark chocolate chips, cocoa sauce **14.-**

AFFOGATO AL CAFFÈ Vanilla ice cream, coffee **14.-**

PASTIERA NAPOLETANA Neapolitan shortcrust cake filled with wheat and ricotta **16.-**

HOME-MADE ICE CREAM SCOOP AND SORBETS **6.-**  
Vanilla - Pistachio - Strawberry - Lemon