



The Executive Chef Fabrizio Domilici
is a member of the association «Chefs Goutatoo Genève»

«Less saves the planet»

CHF 85.–

«Amuse-bouche»

✓ Pumpkin velouté*, Bronte IGP pistachio,
smoked provola*, treviso salad

ou

✓ Chesnut velouté, Piemont IGP grilled hazelnut,
porcini marinated, white truffle cream,
endives salad*

Raw red shrimps, shaved dried caviar, sea weed caviar,
stracciatella di burrata*, organic black sapote, «olio coratina»

ou

✓ Burrata di bufala IGP,
Piennolo tomato IGP coulis,
fresh mild Geneva's chilli pepper*,
Sicilian citrus compote, lamb lettuce*,
«olio coratina»

Mondello

Paccheri pasta, Sicilian caponata,
marinated red tuna,
wild fenel, IGP Avola almond

ou

🐷 Ragusa

Home made gnocchi, Sicilian sausage,
broccoli, smoked scamorza*,
tomato coulis, mild chili pepper*,
«olio coratina»

Piedmont veal shank,
like a Parmentier
carpaccio seasonal vegetables*

ou

Half roasted dover sole with organic Sicilian citrus and mint,
pomegranate and citrus risotto,
seasonal vegetables*, «olio coratina»

«Caffettiera»

Semi freddo, almond milk,
espresso ice cream, Avola almonds and amaretti

ou

⊗ Sweet chesnut flour chocolate moelleux,
with Sicilian organic mango and passion fruit,
mango sorbet

Coffee & Dolcini

*GRTA product • ✓ Vegan • 🐷 Pork • ⊗ Gluten free
Price in CHF - VAT & service included

« Less saves the planet »

Less saves the planet, the gastronomy
at the service of the environment



We offer an environmental menu and totally Less Saves The Planet: the menu to learn now to eat well by saving the environment.

Indeed, this menu follows particular codes and principles that have a strong and immediate impact on the preservation of our planet. Know that each product in this menu has been carefully selected :

- our meats are guaranteed of origin and their consumption does not cause any animal suffering,
 - our fishes and our seafood come from fishing and sustainable farming,
 - finally, we are committed to not exceed 130g of animal protein per meal, for the good of the planet and for your health.
- 20% to 40% of vegan starters,
 - 20% to 40% vegan dishes,
 - 20% to 40% of vegan desserts.

The book « Less Saves the Planet » is available on the website www.less-saves-the-planet.com

Thank you for leaving us your e-mail address it will be sent to you free of charge.



[less.saves.the.planet](https://www.instagram.com/less.saves.the.planet)

LÓLIVO

— RESTAURANT —
ITALIEN

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