

DINNER MENU



WINTER 2025-2026



[clientsg1204](#)



[les sales gosses \(Genève\)](#)



[lessalesgossesgeneve](#)



www.bbbsg.ch (online booking)



contact@bbbsg.ch

STARTERS TO SHARE (OR NOT)

Guacamole from Les Sales Gosses <i>with tortilla azul</i> • VG/SG	18.-
Houmous <i>served with pita bread</i> • VG	17.-
Stracciatella from Puglia <i>served with focaccia and taggiasche olives</i> • V	18.-
Pimientos de padrón <i>with zataar spices</i> • VG/SG	13.-
Vegetables gyozas • V	13.-
Pork gyozas	16.-
Leek maki • V/SG	21.-
<i>With homemade iodized vinaigrette and mustard ice cream.</i>	
Smoked trout • SG	20.-
<i>With leek soup and homemade pickles.</i>	
The perfect egg • V/SG	22.-
<i>With cheese cream and pan-fried oyster mushrooms.</i>	
Vitello tonnato • SG	24.-
<i>Swiss veal slices, tonnato sauce, candied tomato, capers and shaved Grana Padano.</i>	
Moit-Moit board	34.-
<i>3 cheeses with Pont-l'Évêque, le Tonneau du Val d'Aroë and bleu des dômes & 3 cured meat with italian coppa, mortadella and bresaola.</i>	
The smoked pizza	34.-
<i>Tomato, bresaola, arugula pesto, mozzarella di bufala, cherry tomatoes confit, basil, pizza smoked over oak wood served in a cloche.</i>	
Tasting board	45.-
<i>Röstis, shrimps tempura, yakitori chicken skewers and mini-burgers.</i>	



SALADS

Cesar salad with grilled bacon	24.-
<i>Romaine lettuce, shaved Grana Padano, breaded crusty chicken with house croûtons and César sauce.</i>	
Cesar salad with shrimps tempura (no pork)	24.-

COMFORT FOOD

- The famous flambéed linguine** 36/pers.-
With pan-fried prawns and puttanesca sauce, to share or not.
- Neapolitan parmigiana bites • V** 38.-
Tomato sauce, eggplant, vegan feta, Grana Padano and fresh basil.
- Burger du chef** 36.-
Swiss beef, mature cheddar sauce, arugula, onions confit, housemade pickles with cocktail sauce, served with french fries.
- Be a Sale Gosse and add bacon to your burger** +2.-

MEAT

- Beef sirloin from our mountain pastures** 48.-
Served with homemade mashed potatoes and our Sales Gosses special sauce.
- Slow cooked beef cheek in red wine • SG** 43.-
Served with creamy homemade polenta, roasted turnip balls and a full-bodied jus.
- Wok-style chicken supreme** 39.-
With noodles, seasonal vegetables and green coconut curry sauce.
- Traditional beef tartare served with french fries and salad • SG** 38.-
- Vitello tonnato served with french fries and salad • SG** 32.-
- Rack of lamb, 8 pieces to share for two people • SG** 140.-
With cucumber labneh sauce, served with french fries, sautéed green beans and roasted new potatoes with rosemary.
- Swiss beef aged prime rob to share for two people** 165.-
About 1.2kg, served with french fries, sautéed green beans, roasted new potatoes with rosemary, ou Sales Gosses special sauce and béarnaise.

Sides

- French fries • VG/SG** 8.-
- Potato mousseline • V/SG** 11.-
- Sautéed green beans • VG/SG** 11.-
- Mixed salad • VG/SG** 8.-

House Sauce +4.-

Béarnaise, chimichurri, special Sales Gosses or pepper sauce

FROM THE SEA

- Marinated tuna tataki • SG** 42.-
With shredded cabbage, wasabi mayonnaise, pickels and fresh sprouts.
- Our famous grilled octopus • SG** 39.-
Marinated (sun-dried tomatoes, garlix and balsamic) & grilled octopus tentacles, served with mashed sweet potato and taggische olives.
- Roasted sea bass fillet • SG** 39.-
With mashed sweet potato, corn seasoning and chimichurri sauce.

SIGNATURES PIZZAS

- Cloche** 34.-
Tomato, bresaola, arugula pesto, mozzarella di bufala, cherry tomatoes confit, basil, pizza smoked over oak wood served in a cloche.
- Tartufa • V** 30.-
Truffled cream, arugula, basil, fior di latte, truffle flavored olive oil.
- Miss Italia** 31.-
Tomato, fior di latte, italian ham, arugula, truffle flavored olive oil, mozzarella di bufala, sun-dried tomatoes, balsamic.
- Mortadella** 32.-
Fior di latte, truffle flavored cream, mortadella, pistacchio, whole burratina.

CLASSIC PIZZAS

- Margherita • V** 24.-
Tomato, fior di latte, oregano.
- Capricciosa** 26.-
Tomato, fior di latte, ham, mushrooms, olives, egg.
- Vegan • VG** 27.-
Capsicum cream, eggplant, zucchini, yellow candied tomato, vegan feta.
- 4 formaggi • V** 26.-
Fior di latte, gorgonzola, scamorza, grana padano.
- Vulcano** 29.-
Tomato, fior di latte, spiced salami, olives, onions.
- Calzone** 28.-
Tomato, fior di latte, ham, mushrooms, egg.

MEAT & FISH ORIGINS

Bread Switzerland | **Beef** Switzerland & UE | **Chicken** Switzerland & UE | **Lamb** Ireland
Pork Switzerland | **Veal** Switzerland | **Tuna** Pacific | **Prawns** Pacific
Sea Bass Mediterranean sea | **Octopus** Mediterranean sea

CHEESES & DESSERTS

Cheese plate trilogy	11.-
<i>Pont-l'Évêque AOP, le Tonneau du Val d'Arve and bleu des dômes.</i>	
	2 pieces 5 pieces
Saccotino with Nutella®	7.- 15.-
Signature tiramisu	15.-
The harvest pavlova • SG	14.-
<i>With seasonal fruits, whipped swiss double cream and house meringue.</i>	
The famous Sales Gosses cookie (to share or not)	24.-
<i>With vanilla ice cream and house caramel.</i>	
The unmissable crème brûlée • SG	16.-
<i>With Madagascar vanilla, with almond and hazelnut praliné, flambéed on the table.</i>	
Set of mochis ice cream • VG/SG	17.-
Coffee gourmand	13.-
<i>Chef's mignardises, please ask your waiter for today's creations.</i>	
Tea gourmand	15.-
La bulle gourmande with a glass of champagne	29.-
Frosty tenderness • SG	9.-
<i>Two scoops of your choice, vanilla, chocolate, mango, lemon or raspberry.</i>	

V • vegetarian dish

VG • vegan dish

SG • gluten free dish

• Are you allergic ? Please ask your waiter for any dietary requirements, informations on notifiable allergens in our dishes are available any time as mandatory by law •



EVERYONE IS A

SALE GOSSE
SOMEWHERE

Price in CHF | VAT 8,1% included | VAT 2,6% to take away