




STUDENTS AT YOUR SERVICE

*The students of the Hotel Management School
Geneva work in the kitchen and serve in the
restaurant.*

*They are supervised and trained by
specialized professionals.*

They will be eager to embody the EHG slogan

 Vegetarian dishes with dairy products and eggs

STARTERS


Sea-bream carpaccio, pistachio and
grapefruit condiment CHF 21


Smoked salmon and chervil cheesecake,
beetroot and horseradish emulsion CHF 19

Like an egg, chicken, butternut and black
truffle CHF 20

Foie gras and candied beef cheek terrine,
mashed carrot with ginger CHF 23

Cauliflower cream, crab croquette and
avruga CHF 15

Winter salad, sweet potato, pumpkin and
orange mousse, crunchy vegetables and
baby green leaves  CHF 15

Young leaf salad (olive-lemon,
rosemary-honey, sesame-soya)  CHF 13

MAIN COURSES


Grilled veal sirloin steak, Parmentier and
glazed salsify with candied shallots CHF 42

Braised pork cheeks and glazed giblets
with local lentils, Paimpol beans and root
vegetables CHF 39

Guinea fowl ballotine stuffed with foie
gras, Charlotte potato cake with thyme
and cep flavor CHF 36

Steamed « Skreï » codfish, fine herbs
vinaigrette, smoked Macaire potatoes CHF 37

Fish stew, parslied potatoes, crunchy
fennel and squid fritters CHF 39

Pumpkin risotto sprinkled Jerusalem
artichoke, black truffle sauce  CHF 35

vat 7,7% included



CHEF SUGGESTION

Whole sole stuffed « à la Dieppoise »,
potato and leek fondue

for 2 persons | CHF 44 pp

Business lunch
Starter, main dish, desert
CHF 67

MEAT AND FISH ORIGINS

Switzerland: Egg, veal, beef, pork, chicken
France : Foie-gras, mussels, haddock, sole, guinea fowl, beef, sea-
bream
USA : Scallops | Scotland : Salmon | China : calamari
Norway: Salmon, cod | Belgium : Haddock
Ireland : Mussel | Spain : sea-bream | Indonésia : crab
Pacific centre west : crab | Pacific south est : crab

January 6th to March 24th 2020

All the dishes proposed on this menu are entirely elaborated in the restaurant from raw products and traditional cooking products according to the criteria of the label "Fait Maison" established by the Romande Federation of the Consumers (FRC), GastroSuisse, Week of taste and Slow Food.

Our team is at your disposal to answer all your questions concerning allergies or other dietary restrictions

OUR PASTRY CHEF'S
SUGGESTIONS

Selection of cheeses	CHF 12
Our Pastry Chef's trolley	CHF 12
Today's special	CHF 12

ARTISANAL ICE CREAMS AND SORBETS
Elabored by : L'artisan glacier (Paolo Gervasi)

ICE CREAMS	SORBETS
Pecan nuts, maple syrup	Lychee
Almond milk	Pineapple
Lavender honey	Mango
White chocolate	Limoncello
2 scoops CHF 9	

THE MENU

