




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

"Making Excellence a Profession"

 Vegetarian dishes with dairy products and eggs

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


STARTERS


Vitello tonnato, revisited with foie gras sauce, summer truffle flowers, CHF 22


Mozzarella from Geneva, glazed artichokes with basil and espuma CHF 17

Tuna and shrimp ceviche with piquillos pepper, coriander, mango and cucumber CHF 19

Pan-fried froie gras with peach, caramel and white balsamic CHF 23

Summer garden, eggplant hummus with candied lemon, crispy vegetables and baby green leaves  CHF 15

Yellow tomato and melon gazpacho, stuffed tomato with ricotta cheese and peppermint  CHF 15

Green salad (olive—lemon, mint—yoghurt, balsamic—hazelnut)  CHF 13

MAIN COURSES


Pork Tagliata, «Dauphine» potatoes with serpolet thyme and béarnaise sauce with tomatoes CHF 36

Snacked rack of lamb, stuffed swiss chard with hazelnut, apple with olives, origano sauce CHF 42

Roasted chicken supreme GRTA smoked with “fayard”, green beans, broad beans and Chanterelle mushrooms CHF 35

Grilled sea bream, stuffed calamari, panisse and anchovy cream CHF 38

The Fish & chips “Vieux Bois”.: perch fillet, thin fries and tartar sauce with spring onion CHF 39

Zucchini canneloni with eggplant and stuffed tomatoes, virgin sauce with basilic  CHF 33

vat 7,7% included



CHEF SUGGESTION

Beef tartare of our region,
«Dauphine» potatoes and baby salad leaves
CHF 39 pp

Business lunch
Starter, main dish, desert
CHF 67

MEAT AND FISH ORIGINS

Switzerland : Beef, veal, pork, chicken, egg
France : Seabream, foie-gras Spain : Seabream
UE/NZ : Lamb | Vietnam : Tuna, schrimp
Patagonia : Calamaretti | Italy : Calameretti
Poland : Perche | Estonia : Perche

June 17 to October 7th 2019

OUR PASTRY CHEF'S
SUGGESTIONS

Pana cotta with sweet almond milk	CHF 12
Revisited charlotte with strawberry and rhubarb	CHF 12
XXL cocoa macaroon, pistachio and raspberry cream	CHF 12
Milk chocolate tartlet and speculoos creme brulée	CHF 12
Assortment of sorbets and fresh fruit	CHF 12
Chef's suggestion of the day	CHF 12
Cheese selection	CHF 12

ARTISANAL ICE CREAMS
AND SORBETS elaborated by :
L'ARTISAN GLACIER (Paolo Gervasi)

ICE CREAMS	SORBETS
Wild berries and yogurt	Blackcurrant
Bubble gum	Lime
Pina colada	Peach
Salted butter caramel	Pear

2 scoops CHF 9



THE MENU

