







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

STARTERS

Thin onion tart, “Longeole” candy with star anise	CHF 18
“Charlotte” potato waffle, homemade smoked salmon and beetroot-ginger seasoning	CHF 21
Octopus tentacles, smoked “Désirée” potato salad, coriander root julienne	CHF 22
Poached foie gras, “coco beans from Paimpol”, and duck fragrances	CHF 23
Winter garden, parsley root mousseline with citrus fruits, crunchy vegetables and mesclun 	CHF 15
Pumpkin cream with Japanese pearls, coconut and curry foam 	CHF 14
Green salad (olive-lemon, balsamic-maple syrup, olive-clementine) 	CHF 12

MAIN COURSES

Duckling fillet with gingerbread, mandarin sauce, glazed salsifies and polenta	CHF 38
Matured sirloin steak, rich shallots juice, marrow and potato mousseline	CHF 44
Lamb tagine with winter fruits and vegetables, broth flavoured with "ras el hanout"	CHF 39
Grilled sea bass fillet, carrot-fennel mousseline and grey shrimp emulsion	CHF 39
“Skrei" cod wrapped in cabbage leaf, shellfish sauce with "bergamato de Calabria".	CHF 37
"Arborio" risotto with pumpkin and black truffles, roasted seed oil 	CHF 35



CHEF SUGGESTION

Roasted pigeon with nougat
Braised legs
Black truffle sauce
Salsifies and glazed cardoon
Fruity polenta

CHF 46

MEAT AND FISH ORIGINS

Salmon : Norway | Octopus : Spain | Herring : France
See bass : France/Spain | Cod : Norway | Beef, Eggs,
Pork : Switzerland | Duckling, Foie Gras, Pigeon : France
Lamb : UE, NZ

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

vat 7,7% included

January 7th to March 24th 2019

OUR PASTRY CHEF'S
SUGGESTIONS

Seasonal cheese selection	CHF 12
Dessert trolley	CHF 12
Suggestion of the day	CHF 12

ARTISANAL ICE CREAMS
AND SORBETS

ICE CREAMS	SORBETS
Cookies	Pineapple
Salted butter caramel	Mango
Gruyère Meringue	Passion fruit
Pistachio	Raspberry/Chocolate
2 scoops CHF 9	

THE MENU

