




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

*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

Yellowtail carpaccio with coriander, Kimchi of seasonal vegetables and avocado	CHF 21
Marbled foie gras, rhubarb and Kâmpôt pepper jelly	CHF 22
Gourmet salad : chicken livers, smoked duck and quail eggs	CHF 19
Shrimps and shells « lasagnettes », lobster and almond milk bisque	CHF 20
Spring garden salad, artichokes and pistachio mousseline, crunchy vegetables 	CHF 15
Creamy asparagus velouté, watercress custard 	CHF 15
Seasonal salad (olive-lemon, mustard, balsamic-pistachio) 	CHF 13

MAIN COURSES

Guinea fowl suprem with strawberry powder, spring vegetables and new potatoes	CHF 36
Roasted lamb filet, wild garlic breadcrumb, Saint-Florentin potatoes	CHF 42
Veal « blanquette » with morels, wild rice pilaf and spring onions.	CHF 39
« Belle Meunière » skate wing, sautéed asparagus, chicken reduced juice	CHF 39
Char filet, glazed green peas and carrots, chasselas and tarragon sauce	CHF 38
Lebanese style falafel with tofu and soju, seasonal vegetables fricassee, sesame seasoning 	CHF 33

vat 7,7% included



CHEF SUGGESTION

Saddle of rabbit fried with chorizo,
Thyme and black garlic sauce
Glazed asparagus and Saint-Florentin potatoes
for 2 persons | CHF 39 pp
Business lunch
Starter, main dish, desert
CHF 67

MEAT AND FISH ORIGINS

Clam, Duck, Foie gras, Guinea Fowl, Shells, Skate wing :
France | Egg, Chicken, Pork, Veal : Switzerland |
Yellowtail : Australia | Shrimp : Vietnam | Mussel :
Ireland/Holland | Char : France/Ireland | Rabbit : France /
Hungary

March 28th to June 16th 2019

OUR PASTRY CHEF'S
SUGGESTIONS

Creamy caramel and crunchy shortbread	CHF 12
Amaretto and espresso tiramisu	CHF 12
Yuzu charlotte	CHF 12
Floating island of meringue, pistachio sauce	CHF 12
Selection of sorbets and fresh fruits	CHF 12
Chef's suggestion of the day	CHF 12
Cheese selection	CHF 12

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

ICE CREAMS	SORBETS
Vanilla	Strawberry
Daim	Lime
Tiramisu	Passion fruit
Salted butter caramel	Pineapple

THE MENU

