


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

Duo of smoked salmon with linden and  
marinated salmon with citrus, radish  
sprinkles, miso condiment chf 19

Spider crab soup with almond milk, focaccia chf 16

Game terrine with foie gras, pickled cherries  
and chanterelle mushrooms chf 21

Raw vegetable garden, parsnip mousse with  
vanilla seeds  chf 15

Young leaf salad   
*fig-maple, pear-thyme or pumpkin dressing* chf 13

Button mushroom pie, candied onions, royal  
pudding and porcini mushroom sauce chf 17

MAIN COURSES

Roasted Geneva chicken breast, foie gras,  
polenta with “cornes d’abondance”  
mushrooms chf 35

Venison medallion in red wine sauce,  
polenta, raw and cooked fruit & vegetables chf 40

Conchiglioni pasta stuffed with hare and  
wild berries, foie gras sauce, celery ravioli  
with quince pulp chf 37

Poached monkfish with porcini mushroom  
powder, black rice, cauliflower puree and  
confetti chf 41

Chestnut and squash tortellini, mushroom  
bouillon and « tête de moine » cheese chf 32

vat 7,7% included

MEAT AND FISH ORIGINS

Switzerland : Eggs, chicken  
France : Foie gras, monkfish, spider crab  
Austria : Hare, venison | Norway : Salmon

September 22th - November 23th 2020

OUR PASTRY CHEF'S SUGGESTIONS

Black and white: dark chocolate and praline finger, vanilla whipped cream  
Poached figs in mulled red wine, orange and Grand-Marnier iced soufflé  
Ice cream and sorbets selection with fresh fruit and sponge cake  
Daily suggestion  
Selection of 5 cheeses, fig chutney and walnuts sprinkles  
  
CHF 12 per desert



THE MENU