

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

Duck foie gras terrine, rhubarb, raspberry  
and hibiscus seasoning chf 21

Multicolor tomato mosaic with vanilla,  
mozzarella cheese croquette  chf 17

Smoked féra from the lake, cucumber jelly  
and sour apple with tarragon chf 19

Summer garden, eggplant caviar, vegetables  
mix to crunch  chf 15

Cold melon soup, Valais ham chips  
and basil oil chf 13

Young leaf salad  chf 16  
*Olive oil-lemon, strawberry-basil or vanilla-balsamic dressing*

MAIN COURSES

Roast chicken breast with chanterelle  
mushrooms and walnut wine, skin chips,  
chard with tonka beans chf 36

Matured beef tenderloin, sage butter,  
polenta tart with shallots chf 42

Artic char in two ways with crayfish,  
quinoa with confit lemon chf 38

Red mullet Paul Bocuse style, Romanesco  
cabbage and pine nut mousse, olives, confit  
tomatoes and parmesan cheese chf 41

Zucchini flower and tomatoes with roasted  
eggplant, bulgur with dried fruit, harissa  
condiment chf 32

MEAT AND FISH ORIGINS

Switzerland: beef, crayfish, féra, raw ham, mozzarella,  
artic char, chicken  
France : foie-gras, red mullet, veal

## OUR PASTRY CHEF'S SUGGESTIONS

Raspberry pavlova with a pinch of cardamom

Profiteroles « Vieux-Bois » style

Ice cream and sorbet selection

Daily suggestion

Selection of 5 cheeses, rhubarb chutney

CHF 12 per desert

*signé*  
ÉCOLE HÔTELIÈRE GENÈVE

Disciples  EscOFFIER  
Association pour la transmission et l'évolution de la Cuisine



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THE MENU