

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
 our 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

Semi-cooked duck foie gras « cherries »,
 tangy relish, toasted brioche bread

chf 24

Summer garden crunchy vegetables,
 silky moutabal 

chf 16

Refreshing cucumber soup,
 whipped Sérac with sumac 

chf 15

Smoked lake perch filets, cuchaule bread,
 double cream and spicy, Benichon mustard

chf 22

Multi-colored tomato crisp tartlet,
 mozzarella from Geneva 

chf 18

Mesclun salad 

basil-lemon vinaigrette, raspberry-Timut, honey-wild thyme pepper chf 13

MAIN COURSES

Poultry from Perly cooked in corn butter,
 pop-corn and creamy polenta

chf 36

Slightly pink veal filets
 cooked in a crusty bread, caper sauce,
 fava beans and dried tomatoes

chf 44

Monkfish powdered with spices,
 Savory Iberian flavored Sardinian fregola
 pasta, saffron wafer

chf 40

Sea bass with grilled courgette,
 fennel infusion served like tea, poutargue

chf 42

Giant ravioli, 
 aubergine pulp, and runny egg yolk

chf 33



MEAT AND FISH ORIGINS

Switzerland: eggs, perch, veal, mozzarella, poultry
 France: Foie-gras, monkfish, sea bass, poutargue
 Italy : poutargue

Some fish and their provenances can change
 according to the daily arrival

vat 7,7% included

June 22nd to September 27th, 2022

OUR PASTRY CHEF'S SUGGESTIONS

In orange and white;
Rosemary apricot, iced white chocolate and apricot liqueur checkboard

Like a tartlet;
Raspberry and pistachio cream. Peach coulis

Iced, red fruits cauldron;
Assortment of ice creams and sorbets

Daily suggestion

Plate of five cheeses, tomato chutney

CHF 14



VB

THE MENU

