

*The students of the Ecole Hôtelière de Genève
welcome you and cook for you,
supervised and trained by our chefs
and our restaurant managers.*

*They will do their best
to embody the EHG motto:*

“Excellence at the service of a Profession”

 Vegetarian dish

All the dishes offered on this menu are entirely prepared on site from unprocessed and traditional cooking products according to the criteria of the "Fait Maison" label established by the French Federation of Consumers (FRC), GastroSuisse, the Semaine du Goût and Slowfood.

Our service team is on hand to answer any questions you may have regarding your allergies or other restrictions.

STARTERS

The perfect egg, creamy parmesan,
oyster mushrooms-hazelnuts-brioche chf 18

Onion cardoon soup,
flavored with Kâmpôt pepper chf 17

Arctic char with mandarin,
pomegranate-shiso-pickles chf 20

Winter garden 
pumpkin-coffee mousseline chf 16

Mesclun salad 
Clementine-Timut vinaigrette, pumpkin-red currant, apple-argan chf 13

Scallops prepared with two citrus fruits,
wasabi-vodka chf 23

Daily suggestion chf 20

MAIN COURSES

Pork tenderloin glazed with Chasselas jus,
salsify trio, half-moon tartiflette chf 37

Fillet of duckling with spicy honey,
rolls of agria potatoes and limequat beets chf 39

Monkfish dressed in burnt celery,
black garlic jus, Iranian saffron emulsion chf 41

Grenoble style féra
capers, lemon, parsley and browned butter
salicornia, Savoyard gratin foam chf 40

Pithiviers of Geneva cardoons with black
truffle, lamb's lettuce  chf 36

Daily suggestion chf 35

MEAT AND FISH ORIGINS

Switzerland : eggs, char, féra fish, pork
France : duckling, monkfish, scallops
Norway : scallops, monkfish

The origin of the fish may change
depending on the arrival of the day.

SUGGESTIONS

by Véronique Galvan

Plate of five cheeses, with nuts

Chocolates in 3 flavors, vanilla ice cream lined with pistachio oil

Lemon tartlet... revisited

Frosted coconut, rum-vanilla-pineapple

Daily suggestion

CHF 14

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ÉCOLE HÔTELIÈRE GENÈVE



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THE MENU
by Stéphane Faval