

*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 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

Winter garden salad with pumpkin,
pickles and grains 🍃 16.-

Young salad greens
olive-mustard, squash-Timut, or walnut-pear 🍃 13.-

Smoked fera, mandarine blinis,
caviar and génépi liqueur 24.-

Large shrimp with a leek,
truffle vinaigrette 23.-

Poached chicken egg from Dupraz Farm
in a red wine sauce 17.-

Spider crab cappuccino,
crunchy Malakoff finger food 18.-

Daily suggestion 18.-

MAIN COURSES

Shallot savory Tatin tart,
balsamic vinegar juices,
raw vegetable salad with black walnuts 🍃 35.-

Pearly skrei cod, shellfish emulsion, molded oyster and
sea asparagus confit 38.-

Scallops cooked with pink grapefruit,
crusty carrot risotto 43.-

Orange duck confit, kale with rosehips,
sweet potato mousseline 39.-

Roasted rabbit saddle, cardoons,
grated schabziger cheese,
toasted hazelnuts 37.-

Daily suggestion 37.-

MEAT AND FISH ORIGINS

Switzerland : Fera, egg
France : Rabbit, duck, scallops
Norway : Cod, spider crab
Indian ocean : Shrimp

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

Our bread is made by Adalia Bakery.

Price in CHF VAT 8.1% included

From 24th January 2024 to 16th April 2024

SUGGESTIONS

By Jean-Philippe Rouquet

14.-

Our selection of sliced cheeses from the Bruand dairy, seasonal fruit

Crispy pineapple with spices, piña colada emulsion

Caramel treat, puffed rice & peanuts

Dark chocolate iced parfait, fine Geneva saffron jelly

Daily suggestion

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THE MENU

by Stéphane Faval