

Hôtel  
Métropole  
1854 — Genève



RESTAURANT-HÔTEL  
du Parc des Eaux-Vives

WINTER'S  
MAGIC  
ON THE  
Rive Gauche



UNTIL JANUARY **31**, 2025

Hotel Metropole  
& Restaurant-Hotel du Parc des Eaux-Vives  
**FESTIVE MENUS FOR PRIVATE EVENTS**

DECEMBER **1**/DECEMBER **31**

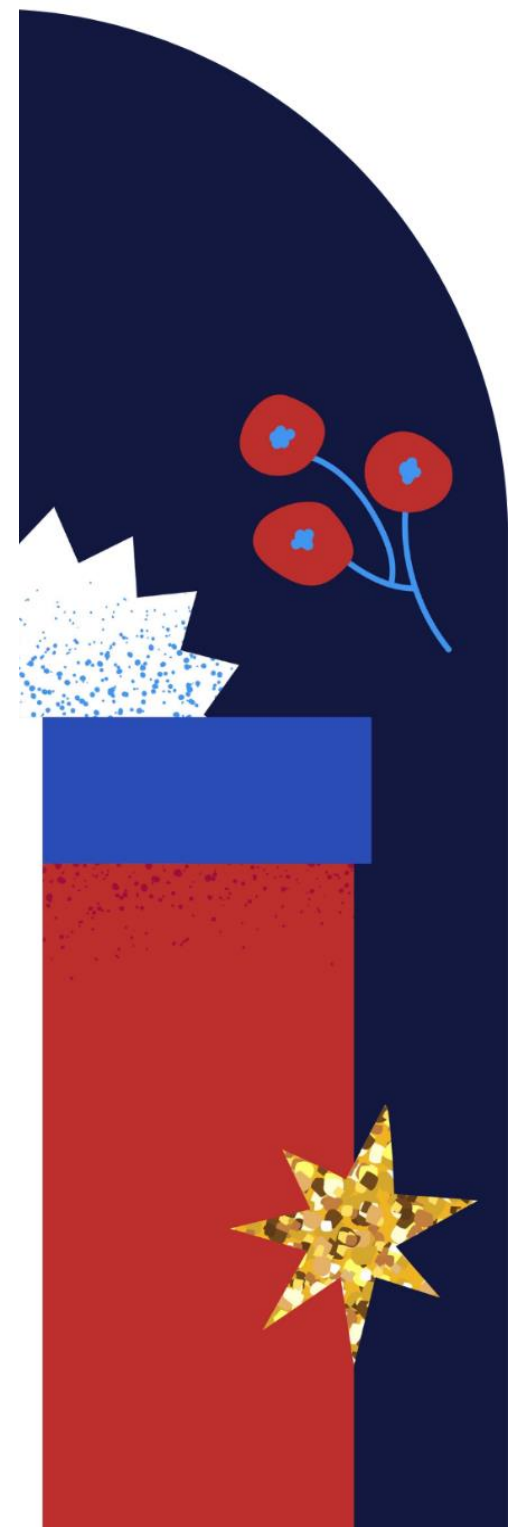
Hotel Metropole  
Mirror Bar & Winter MET Rooftop  
**SHOPPING BREAK**

DECEMBER **25**

Hotel Metropole  
**CHRISTMAS BRUNCH**

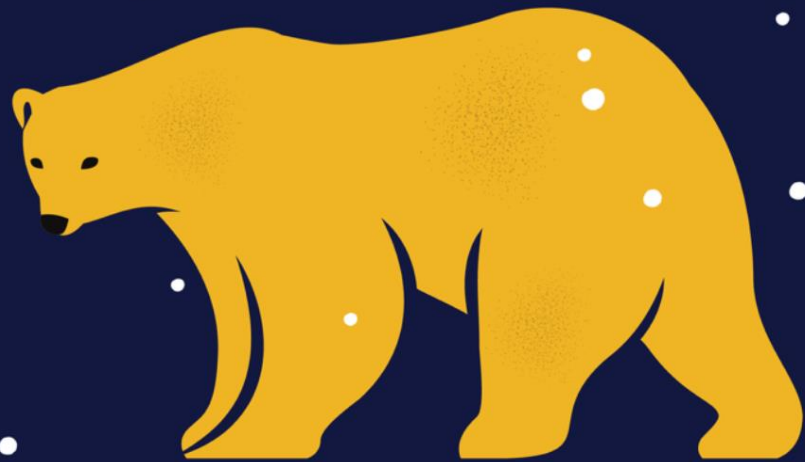
DECEMBER **31**

Hotel Metropole  
Bosphore Salon & MET Rooftop  
**DINING COCKTAIL & ROOFTOP PARTY**



ARCTIC

*Night*



DECEMBER 31, 2024

NEW YEAR'S EVE

*ARCTIC NIGHT*

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HOTEL METROPOLE



# NEW YEAR'S EVE

## COCKTAIL DINNER & ROOFTOP PARTY

Cocktail from 9 :00pm

Live music

Table booked for you at the Winter MET Rooftop

CHF 310.- per person

Dresscode : evening wear



On the evening of December 31<sup>st</sup>, discover a gorgeous cocktail evening and its entertainment in the brand-new private rooms of the Metropole.

Then continue the evening at the **Winter MET Rooftop**, to contemplate the fireworks with a glass of champagne.

**Come and experience the first minutes of 2025** with one of Geneva's finest views of the Jet d'Eau, the lake and the city lights.

- Truffle surprise on a melba toast
- Caviar, homemade blinis, sour cream
- Smoked salmon heart, crispy bread
- Truffle & foie gras macarons
- Marinated tuna, arugula pistou sauce
- Wagyu beef tataki, Sake sauce
- Veal & white truffle carpaccio
- Roasted tiger prawns with wakamé
- Finger smoked salmon, cucumber & wasabi sauce
- Miso ramen V
- Caponata V

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- Aged Gruyère gougère
  - Truffle mille-feuille & chicken stock
  - Surprise eggs
  - Lentil dahl V
  - Sweet bell pepper & garlic tagliolini V

### Live cooking

- Roasted scallops with bacon
- Lobster ravioli, creamy bisque
- Bar in Koulibiak style, avocado sauce
- Veal filet & oven baked baby potatoes

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Praline & chestnut crunchy star, candied kumquat

Red fruit sphere, madeleine nut biscuit

Vanilla & salted butter caramel treat, buckwheat biscuit

100% dark chocolate, candied cherry, bitter chocolate biscuit

Exotic osmosis, passion fruit heart, poppy seed Breton biscuit

Vanilla finger, pistachio delicate cream, butter biscuit

