
FESTIVE SEASON



HOTEL METROPOLE
GENEVE
1854

EXPERIENCE A TASTE OF HOTEL METROPOLE
AT HOME FOR THE FESTIVE SEASON WITH
CHEF JÉRÔME MANIFACIER DELIGHTS...

CELEBRATIONS AT HOME

THURSDAY, DECEMBER, 24 | FRIDAY, DECEMBER, 25
THURSDAY, DECEMBER, 31

APERITIF

3 canapes of the chef:

- **Smoked salmon cannelloni** with celery
- **Radish nems** flavoured with soy
- **Forgotten vegetable millefeuille** with black truffle*

CHF 15.-

MENU

Starters

- **Pressed duck foie gras** with Port wine jelly and gingerbread
Or
- **Scallops** with leek and squash cannelloni

Main dish

- **Turkey leg** with chestnut and truffle*, cardoons, and fondant potatoes

Dessert

- **Christmas yule log** : ruby or 3-chocolate

3 DISHES | CHF 110.-

4 DISHES | CHF 130.-

**melanosporum truffle*

ORDERS:

- December 24 & 25 menus

Orders must be made by Monday, December, 21 at 6pm.

- December 31 menu

Orders must be made by Monday, December, 28 at 6pm.

CONTACT

022 318 34 89 | TAKEAWAY@METROPOLE.CH

PICKUP AT HOTEL METROPOLE

COMPLIMENTARY PARKING IN FRONT OF THE HOTEL



INFORMATIONS

PROVENANCES

SARDINES - PORTUGAL | DUCK FOIE GRAS- FRANCE

SALMON - NORWAY | TURKEY - SWITZERLAND | SCALLOPS - FRANCE

PRICES

PRICES ARE IN CHF AND INCLUDE 2.5% VAT.

ALLERGENS

FOR MORE INFORMATION REGARDING ALLERGENIC PRODUCTS,
PLEASE CONTACT US.



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QUAI GÉNÉRAL-GUISAN 34 | 1204 GENÈVE

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