
FESTIVE SEASON



HOTEL METROPOLE
GENEVE
1854

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

BASKET OF DELIGHTS

GOURMET BASKET

- Marinated salmon with dill
- Poultry with chestnut and truffle* ballotine
- Smoked spaghetti
- Selection of jams and honey from our hives
- Gingerbread
- Chocolate Christmas tree

CHF 85.-

DELUXE BASKET

- Duck foie gras with Port wine
- Poultry with chestnut and truffle* ballotine
- Pear and Penja pepper chutney
- Pâté en croûte (pie-crust)
- Highest quality sardine can
- Cardoons from Geneva
- Gingerbread
- Chocolate Christmas tree
- Christmas sweets
- Bottle of Chardonnay, Domaine des Balisiers Satigny, 2016

CHF 155.-

PRESTIGE BASKET

- Duck foie gras with Iranian figs
- Pear and Penja pepper chutney
- Prunier caviar 30 grams
- Truffled white pudding
- Cardoons from Geneva
- Highest quality sardine can
- Turkey leg with chestnut and truffle*
- Chocolate Christmas tree
- Gingerbread
- Nougat with pistachios
- Bottle of Laurent-Perrier La Cuvée Champagne

CHF 225.-

**melanosporum truffle*

HOMEMADE FOIE GRAS

- Plain
or
- With Iranian figs



250 grams

CHF 59.-

450 grams

CHF 98.-

YULE LOGS

OUR PASTRY CHEFS HAVE CREATED TWO YULE LOGS WITH DELIGHTFUL TASTES:

RUBY YULE LOG

- Almond & raspberry biscuit
- Creamy raspberry
- Pomegranate confit
- White chocolate mousse
- Fresh pomegranate

CHF 56.- 6 people

THREE-CHOCOLATE YULE LOG

- Cacao biscuit
- Crispy praliné
- Creamy milk and white chocolate
- Dark chocolate mousse

CHF 56.- 6 people



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.



HOTEL METROPOLE

GENEVE
1854

QUAI GÉNÉRAL-GUISAN 34 | 1204 GENÈVE

022 318 32 00 | METROPOLE.CH

 [LE_METROPOLE_GENEVE](https://www.instagram.com/LE_METROPOLE_GENEVE)