

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**

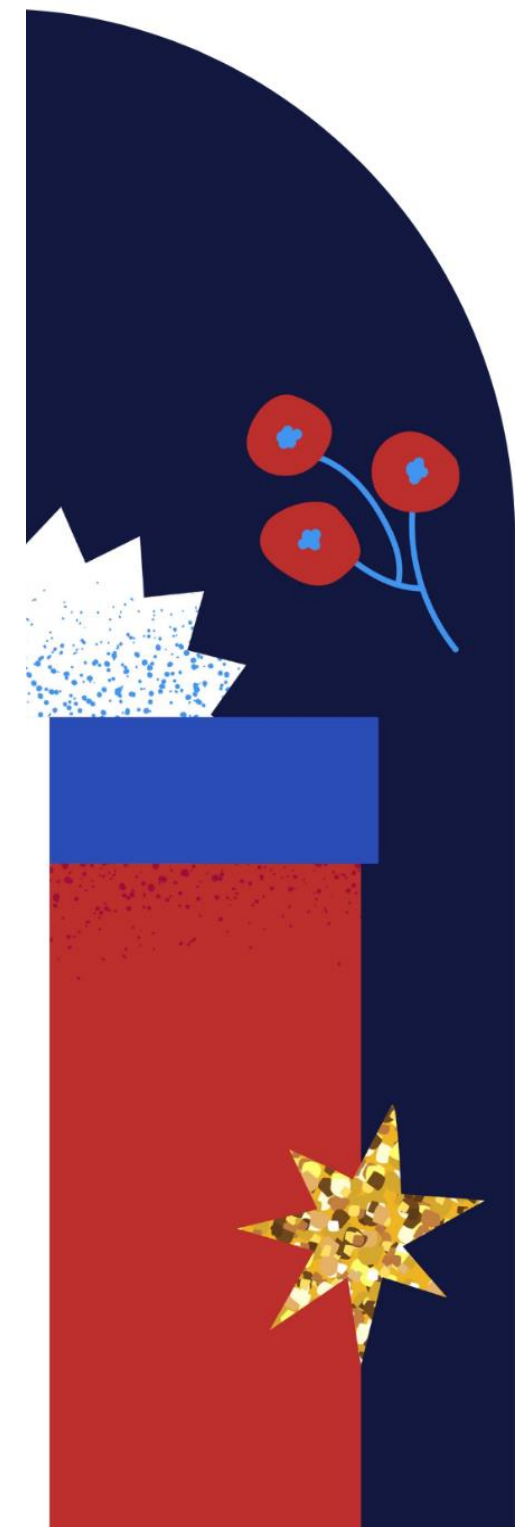
Hotel Metropole
Mirror Bar & Winter MET Rooftop
SHOPPING BREAK

DECEMBER **25**

Hotel Metropole
CHRISTMAS BRUNCH

DECEMBER **31**

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





UNTIL JANUARY 31, 2025

PRIVATE
EVENTS

HOTEL METROPOLE &
RESTAURANT-HOTEL DU PARC DES EAUX-VIVES



LUNCH OR DINNER

4-course menu
CHF 105.- per person

Wine pairing
CHF 45.- per person



CHICKEN PIE

WITH PISTACHIO & HONEY, HERB SALAD

OR

SMOKED SALMON

CITRUS SOUR CREAM

OR

SALSIFIES COOKED LIKE A CARBONARA

WITH BLACK TRUFFLE V

CHABLIS, *DOMAINE SIMON BILLAUD*, 2020

•

ROASTED VEAL

WITH SWISS CHARD STEW & PINE NUTS

SAINT-JOSEPH RED, *DOMAINE DU MONTEILLET*, 2021

OR

SLOW-COOKED SEABASS FILET

BEAN PURÉE & GREEN JUICE

OR

ROOT VEGETABLE

& WILD MUSHROOM PIE V

MONTAGNY 1^{ER} CRU, « LES JARDINS », *CHÂTEAU DE CHAMILLY*, 2020

•

CHEESE

CHEESE SELECTION FROM *MAISON BRUAND*

CHIANTI CLASSICO RUBIOLI, 2022

•

CHOCOLATE-HAZELNUT DELIGHT, BITTER STREUSEL, CACAO NIB TUILE

OR

CITRUS DELICACY WITH GRAND MARNIER, "CLEMENTINES & BUDDHA'S HAND"

CHAMPAGNE LAURENT-PERRIER BLANC DE BLANCS

AMUSE-BOUCHE

•
SCALLOPS AND DASHES OF CAVIAR, CHAMPAGNE MERINGUE
OR
FOIE GRAS BALLOTTINE COOKED IN A CLOTH, POACHED PEAR IN WHITE WINE

OR
SALSIFIES COOKED LIKE A CARBONARA WITH BLACK TRUFFLE V

MONTAGNY 1^{ER} CRU, « LES JARDINS », CHÂTEAU DE CHAMILLY, 2020

OR ARCHANGE, DOMAINE DES LOLLIETS, 2016

•
PARMESAN-CRUSTED JOHN DORY FISH FILET & SPINACH LEAVES

OR
SEARED TURBOT, VITELLOTTE POTATOES CREAM & SESAME CRISPY BISCUIT

OR
RED-MEAT RADISH TATAKI, PONZU & TRUFFLE SAUCE V

RULLY BLANC, CHRISTOPHE GRANDMOUGIN, 2021

•
VEAL TENDERLOIN, MEAT JUICE, GOURMET POTATOES WITH SEASONAL VEGETABLES

OR
LOCAL BEEF FILLET, TRUFFLE POTATO CAKE & CRISPY SALSIFY

OR
ROOT VEGETABLES & WILD MUSHROOM PIE V

SAINT-JOSEPH RED, DOMAINE DU MONTEILLET, 2021

CHEESE

CHEESE SELECTION FROM MAISON BRUAND

CHIANTI CLASSICO RUBIOLI, 2022

•
CHOCOLATE-HAZELNUT DELIGHT, BITTER STREUSEL, CACAO NIB CRISPY BISCUIT

OR
CITRUS DELICACY WITH GRAND MARNIER, "CLEMENTINES & BUDDHA'S HAND

CHAMPAGNE LAURENT-PERRIER ROSÉ

MIGNARDISES





FOR LITTLE GOURMETS

•
3-course menu
CHF 55.- per child

FOIE GRAS & POP CORN IN CANDY STYLE



LIKE A FISH & CHIPS: SOLE « GOUJONETTES »
SWEET POTATOES & SPINACH
OR

SAUTEED BEEF FILET
POTATOES PURÉE & SEASONNAL VEGETABLES



THE 100% CHOCOLATE CAKE