



RESTAURANT-HÔTEL
du Parc des Eaux-Vives



SUNDAY **14** MAY 2023

FROM 11 : 30 AM

SHARE A DELICIOUS MOMENT
AROUND OUR LIVE STATIONS ORCHESTRATED
BY CHEF ALEXANDRE GRICHE.

CHF 145.- PER ADULT
CHF 70.- PER CHILD (FROM 6 TO 12 YEARS OLD)

RESTAURANT-HÔTEL DU PARC DES EAUX-VIVES
QUAI GUSTAVE-ADOR 82 – 1207 GENEVA
+41 (0)22 318 32 00 | WWW.METROPOLE.CH

SELECTION OF VIENNESE PASTRIES



PATA NEGRA HAM

MINI BAGUETTE & BABY GREEN SALAD



PERFECT EGG FROM LIGNON'S FARM

FRICASSEE & CREAMY ASPARAGUS



LOCAL HEIRLOOM TOMATO SALAD

SWEET ALMOND OIL



MESCLUN & TRUFFLE VINAIGRETTE



MINI SMOKED SALMON TARTLETS

LEMON VERBENA & PEAS



SWISS BEEF TARTARE



ROASTED SWISS POULTRY

& MARINATED WITH HONEY & THYME



GRTA PORK TENDERLOIN FROM THE DOMAINE DU CHÂTEAU

DU CREST, CHARD & SARAWAK PEPPER



HAKE PAPILOTTE, PAK CHOÏ FROM GENEVA

CREAM WITH VALAISAN BACON



POMMES GRENAILLES SAUTÉED IN SEMI-SALTED BUTTER

BEANS & MUSHROOMS

POLENTA CROQUETTES FROM THE COURTOIS FAMILY



SELECTION OF CHEESES FROM MAISON BRUAND

MATURED CHEESES FROM THE SWISS ALPS

SELECTION OF GRTA BREADS FROM MAISON

« PTIT DéJ Ô LIT »



DESSERTS OF OUR PASTRY CHEF

Nathalie Khayatzadeh

FRENCH TOAST BRIOCHE STYLE

TARTELLETTE WITH LOCAL STRAWBERRIES

OUR MADAGASCAR VANILLA & PRALINE FLAN

MILK CHOCOLATE MOUSSE FROM THE ALPS

APPLE PIE

COFFEE, TEA & INFUSIONS

MINERAL WATER

FRUIT JUICES

INCLUDED

