

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**

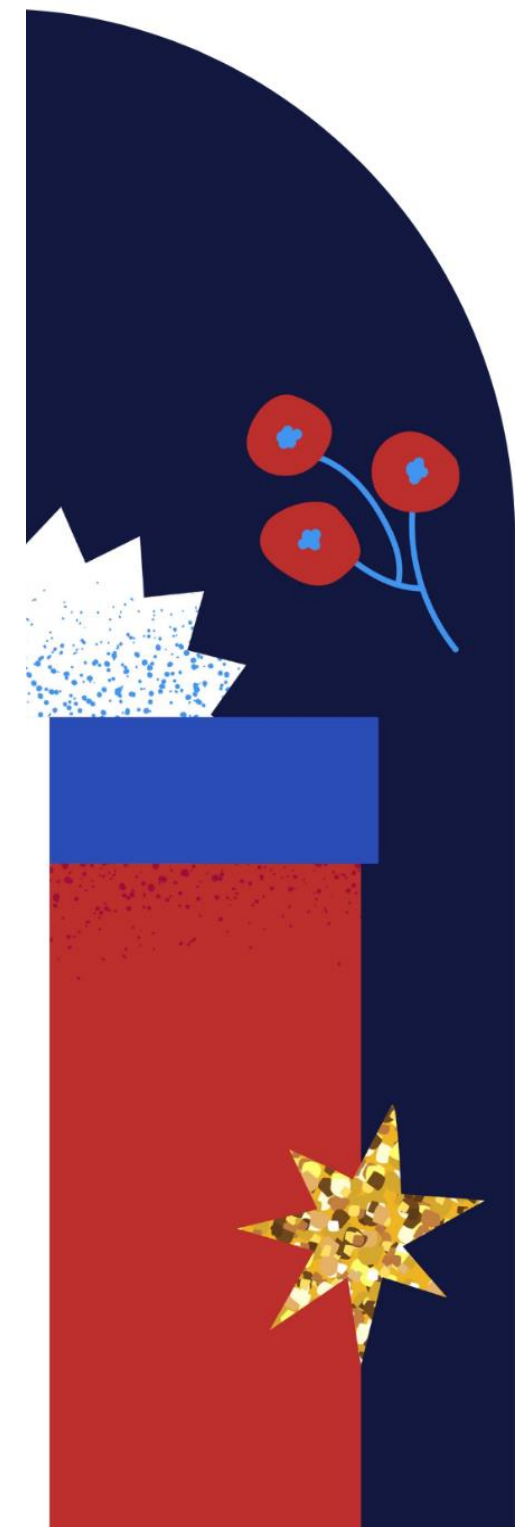
Hotel Metropole
Mirror Bar & Winter MET Rooftop
SHOPPING BREAK

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

DECEMBER 1 - DECEMBER 31, 2024

WINTER
AT
METROPOLE





WINTER MET ROOFTOP

The most renowned rooftop of Geneva unveils its **winter version**.

On the **5th floor of hotel**, under the shelter of the heated pergola with wood pellets, the polar white décor creates a unique atmosphere.

The view is dazzling: the immensity of the lake and the Jet d'eau are revealed in front of you and the lights of the Christmas market highlight the magic of the place.

The menu features the **creations of our mixologists**, gins from all over the world, and classic winter drinks such as the house signature hot chocolate, deliciously regressive...

On the food side, we offer **delicious & chic tapas**.

Tuesday – Saturday | 4 : 00 pm – midnight

Take time out for a cocooning break during the Christmas shopping madness.

Our concierges will look after your bags while you relax in the cosy surroundings of the Mirror Bar while enjoying our festive suggestions.

Oyster side ____

Hot & cooked oysters Poget n°3, champagne sabayon

- A dozen or half dozen oysters
- A glass of Petite Arvine Fernand Cina, Valais, Switzerland

CHF 39.- for 6 oysters

CHF 69.- for 12 oysters

Duck foie gras mi-cuit **32.-**

Figs chutney & passionfruit chutney, toasts

• Pineapple Snowdrift cocktail **24.-**

Pineapple, lime, simple syrup in crème brûlée style

Monday to Sunday | 10:00 am to 11:00 pm

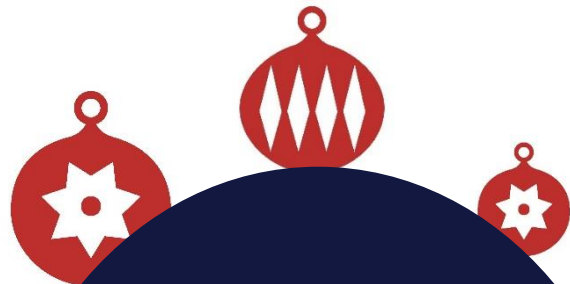




DECEMBER 25, 2024

A MOMENT TO SHARE
CHRISTMAS BRUNCH

HOTEL METROPOLE



CHRISTMAS BRUNCH

CHF 145.- per adult

Water, soft, fruit juices
& hot beverages included.

CHF 75.- per child from 6 to 12 years old.

Complimentary brunch for children
under 5 years old.

Valet parking



Dedicated area for children with activities and
the special presence of Santa Claus.

To start with _____

- ▶ Foie gras terrine & seasonal treats
- ▶ Mixed salads selection
- ▶ Christmas soup with truffle flavors
- ▶ White pudding with apples
- ▶ Oysters, smoked salmon & smoked fishes
- ▶ Sushis & makis
- ▶ Beef tataki with soy sauce

Mains _____

- ▶ Duck & truffle cooked in Parmentier style
- ▶ Truffle & parmesan cheese risotto
- ▶ Scallops "a la plancha", passionfruit sauce

Christmas carving _____

- ▶ Salmon cooked in Koulibiak style & white butter sauce
- ▶ Bresse farm turkey or capon roasted with meat juice, chestnuts & roasted potatoes

Cheese _____

- ▶ Selection of cheeses by Maison Bruand

Children Christmas buffet _____

Yule log _____

by our pastry Chef

- ▶ Mont Blanc, candied cherry & Madagascar vanilla cream
- ▶ Praline, yuzu & candied kumquat, crunchy & butter biscuit
- ▶ Peer- caramel with salted butter, speculoos crunchy biscuit
- ▶ The 100% chocolate
- ▶ The 100% vanilla

The Christmas treats _____

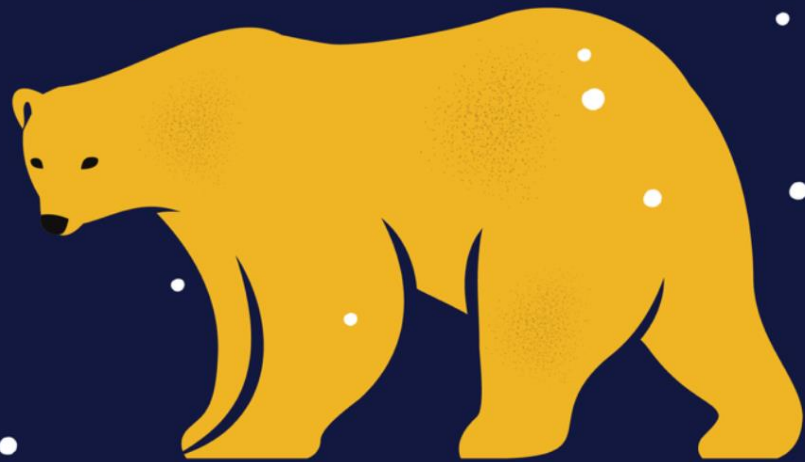
- ▶ Viennoiseries
- ▶ Selection of homemade macaroons
- ▶ Paris-Brest with nuts & pecan nuts
- ▶ Salted butter caramel verrine
- ▶ Verrine red velvet, cream cheese & red fruits
- ▶ Lemon pie with meringue
- ▶ Chocolate flower tart, nougatine with cocoa beans

Christmas irresistible _____

- ▶ Chocolate fountain with sliced fresh fruits

ARCTIC

Night



DECEMBER 31, 2024

NEW YEAR'S EVE

ARCTIC NIGHT

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 31st, 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

-
- 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

Praline & chestnut crunchy star, candied kumquat

Red fruit sphere, madeleine nut biscuit

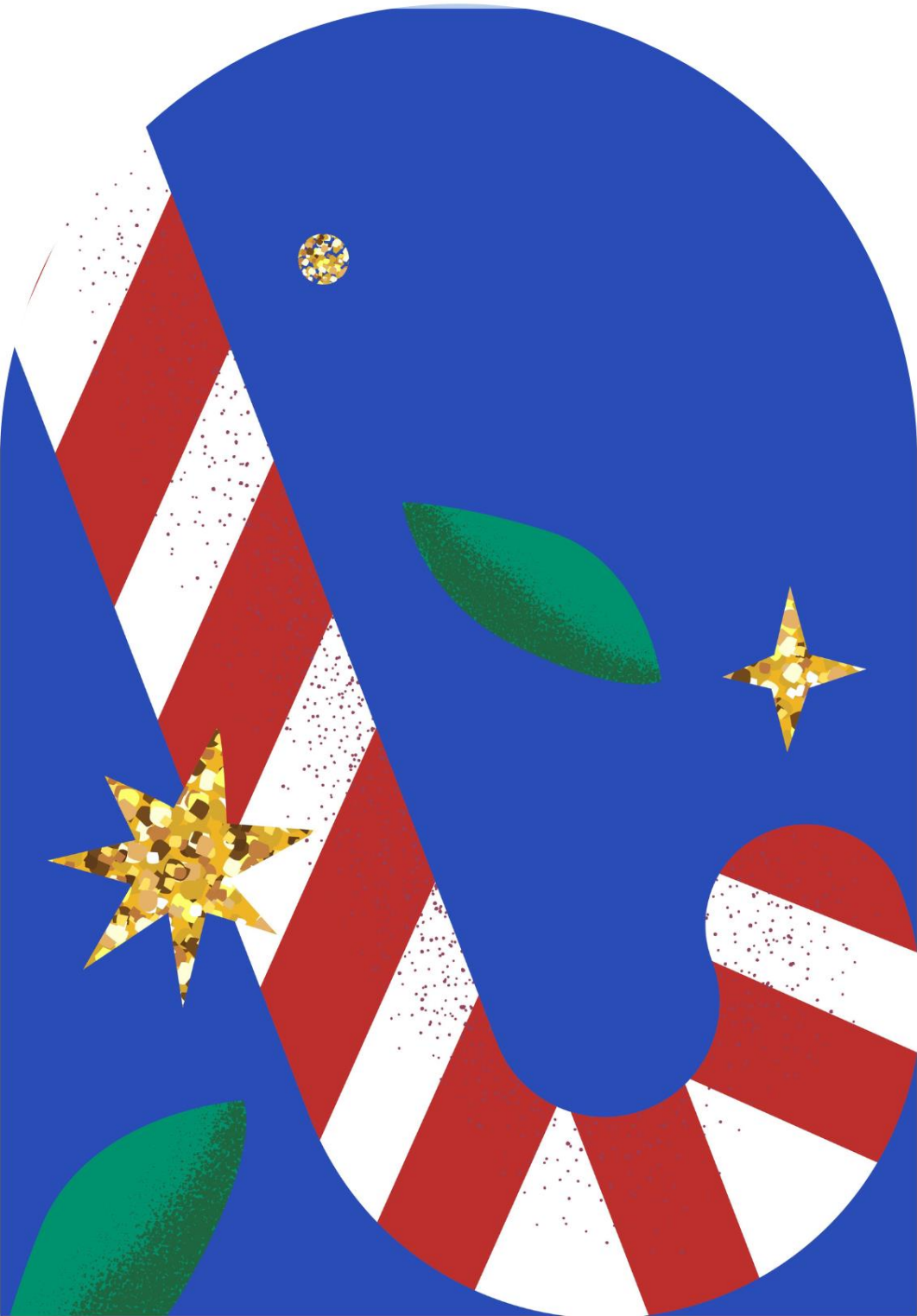
Vanilla & salted butter caramel treat, buckwheat biscuit

100% dark chocolate, candied cherry, bitter chocolate biscuit

Exotic osmosis, passion fruit heart, poppy seed Breton biscuit

Vanilla finger, pistachio delicate cream, butter biscuit





HOLIDAY SEASON

GENEVA
GETAWAYS

HÔTEL MÉTROPOLE



November 4 / December 24

CHRISTMAS SHOPPING

From CHF 430.- per night



CHRISTMAS SHOPPING

Escape to Geneva for a shopping dream:

- ▶ One night in the heart of the Rive Gauche, lake side or city side
- ▶ Upgrade in the next category
- ▶ Welcome amenity
- ▶ A Pineapple Cocktail or Holy Berry Mocktail per person to enjoy at the Winter MET Rooftop or Mirror Bar
- ▶ Early check-in and late check-out
- ▶ Gift voucher of 10% discount at Globus department store

MAGIE NEW YEAR'S EVE

Enjoy the last night of the year with style:

- ▶ One night at Hotel Metropole in a lake side room, breakfast included
 - ▶ A special New Year's Eve amenity
 - ▶ Dinner cocktail in the Bosphore Salon & a table booked for you at the Winter MET Rooftop to enjoy the fireworks
 - ▶ Checkout when you are ready
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December 31 MAGIC NEW YEAR'S EVE



CHF 980.- for 2 people in a lake side room
CHF 1'180.- for 2 people in our brand new
Traveller Junior suites

CONTACTS

HOTEL METROPOLE

QUAI GENERAL-GUISAN 34 | 1204 GENEVA

Metropole.ch

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RESTAURANT-HOTEL DU PARC DES EAUX-VIVES

QUAI GUSTAVE-ADOR 82 | 1207 GENEVA

Parcdeseauxvives.ch

PRIVATE EVENTS

+41 (0)22 318 34 81

banquets@metropole.ch

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BRUNCH & NEW YEAR'S EVE

+41 (0) 22 318 33 91 / +41 (0) 22 318 33 92

restaurant@metropole.ch

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WINTER MET ROOFTOP

+41 (0) 22 318 33 96

met@metropole.ch

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MIRROR BAR

+41 (0) 22 318 34 40

-

ROOMS

+41 (0) 22 318 34 90

reservations@metropole.ch