





Mains CHF 20.-

Meats

Chicken filet, mushrooms, buckwheat and chicken sauce (GF, LF)

Duck breast, beetroot and celery, bittersweet coulis and soba noodles (GF, LF)

Mint, coriander and cumin beef kefta, almond bulgur, simmered vegetables

Traditional Jambalaya from Louisiana with chicken

Fishes

Grilled salmon, bagos pasta cooked pilaf, Brussels sprouts with honey and peanuts
Red curry Thaï with shrimps, peppers, pakchoi cabbage and noodles
Stripped cod fish, cold rougail, Creol rice and pan-fried seasonal vegetables (GF, LF)

Vegetarians

Spelled risotto with pumpkin, roasted hazelnuts chunks and parmesan
Red curry Thaï with tofu, crunchy vegetables and noodles (vegan, LF)
Seeds fried Tomme cheese, trofie pasta with pesto and vegetables
Honey roasted butternut, pecan nuts and pomegranate quinoa, goat cheese cream
(GF, LF possible)

Desserts CHF 5.-

Chocolate chip and pecan nuts cookie

Pears Tatin pie with salted caramel

Like a lemon pie but in an individual cup

Creamy chocolate pie

Kiwi Cheesecake

Homemade apple pie

Fruits salad with basil syrup (GF, LF, vegan)



Group meal organization

For groups, please select a maximum of 2 choices of starters / mains / and desserts (3 choices are possible for groups of 30 people and more). We can either cook every choice in equal quantity, either the necessary number upon your guests' choice given in advance.

Thank you for informing us about your choice of menu one week before your meal. The final number of guests have to be given at least 48 hours before your event (72 hours for groups of 30 people and more).

The prices are before taxes and without delivery. Hot delivery just before your meal is billed CHF 45.- in Geneva Canton.

We remain at your entire disposition to help you choose your menu. An allergen list is available with our team in case of need.

GF: gluten free meal

LF: lactose free meal

Vege: vegetarian meal

Vegan: vegan meal