



L'EFFET PAPILLON

Aperitifs & Cocktails





Cold savoury pieces:

- Puffed pastry "Butterfly" with black olive tapenade (Vegan)**
- Savory cannelé with nori seaweed, sesame seeds, and Gruyère cheese (VG)**
- Asparagus and candied lemon tartlet with flower pollen (VG)**
- Basil crispy pie with mozzarella cream, peas, and strawberry (VG)**
- Tomato and watermelon gazpacho in a glass (Vegan/GF)**
- Crayfish tartare verrine with green apple and lime (LF/GF)**
- Mussels verrine with saffron and carrot broth (LF/GF)**
- Peking duck skewer, hoisin sauce, and ginger and apricot (LF/GF)**
- Pressed trout cube with toasted coriander, lime, and pickles (LF)**
- Pastrami roll with cream cheese, mild mustard, and dill**
- Feta cheese roll with candied pepper, oregano, and Espelette pepper (VG)**
- Savory meringue with Gruyère whipped cream and dried meat strands (GF)**
- Buckwheat tartlet with green peas and mint cream and pickled radish (VG/GF)**
- Beetroot star with lemon-flavored cashew cream and fresh herbs (VG/GF)**
- Chicken tzatziki club sandwich in vegetable charcoal bread**
- Crispy pita with artichoke hummus, sumac, and pickles (Vegan)**
- Trout rilletes with Sichuan pepper and roasted pumpkin seeds**
- Roasted watermelon skewer with goat cheese cubes and mint (VG)**



GF: gluten free
LF: lactose free
VG: vegetarian dish
Vegan: vegane dish

Warm savoury pieces:

Steamed bao bun, shredded chicken with gochujang, white cabbage

Sphere of melted Gruyère cheese, cumin and herbs (VG)

Crayfish burger, Tonkatsu mayonnaise and red cabbage (LF)

Cornflakes-crusted chicken tenders, BBQ sauce

Cream of corn soup, Espelette pepper crumble (VG)

24-hour confit veal breast cube, Vin Jaune gravy and mustard pickles (LF/GF)

Roasted cauliflower, glazed with maple syrup and sesame seeds (Vegan)

Fish fried cakes with fresh herbs, honey mayonnaise and Espelette pepper (LF)

Vegan falafel with mint yohourt dip (VG)

Beef and lamb sphere, eggplant relish (LF/GF)

Roasted eggplant skewer with miso (Vegan/GF)

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Chef's bowls:

Chef's bowls are mini hot dishes that are more substantial than cocktail pieces. They are served during cocktails with a fork or spoon so they can be easily enjoyed standing up.

Roasted scallops, cauliflower cream, yuzu foam

Roasted langoustines, Thai bisque, spring salad

Roasted chicken "sot l'y laisse", mash potatoes, truffle juice

Vegan croustilles, celery cream, vegetal sauce

Octopus cooked like in Galicia, mash potatoes, smoked paprika juice





Sweet cocktail pieces:

Pecan nuts brownie with vanilla mascarpone cream, fresh blueberry

Strawberry half-sphere, rhubarb compote

Coconut & lime cake, red berry jelly

Chocolate cup filled with candied cherry (Vegan/GF)

Apricot financier, verbena cream (GF)

Breton shortbread and white peach mousse

Organisation



You can create your own tailor- made cocktail by choosing the items “à la carte”. We always cook as many cocktail pieces (of each chosen variety) as there are guests.

Please inform us of your choice of menu one week before your event and the final number of guests no later than 72 hours before your event.

The prices are expressed per piece and excluding taxes and delivery costs. The delivery is invoiced CHF 50.- for the canton of Geneva.

We strongly recommend the presence of one or more servers from our team as soon as your choice is made of warm cocktail pieces.

For simple deliveries without service, please provide enough space in your refrigerator to ensure the maintenance of the cold chain of our cocktail pieces until the moment of serving them.

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