



L'EFFET PAPILLON
TRAITEUR PHILANTHROPIQUE



Lunchbox menu

Spring-Summer 2026

Starters

Crunchy white cabbage salad, roasted turkey, Gruyère cheese, tangy walnut dressing (GF)

Salmon trout rillettes, pickled cucumber, and seeds crackers

Creamy corn soup, Espelette pepper crumble (VG/GF)

Thin pie with cherry tomatoes, mozzarella, and arugula pesto (VG)

Millet and chickpeas salad, ricotta cheese, and tangy vinaigrette (VG/ GF / vegan possible)

Cauliflower salad, maple and sesame vinaigrette (Vegan/GF)



Mains

Meat

Chicken thigh with Grana Padano cheese, creamy tomato polenta, basil juice
24-hour confit veal breast, smoked with boxwood, chickpea purée with olive oil (GF)
Stir-fried lamb with multicolored zucchini, fine couscous with herbs

Fish

Roasted hake fillet, cherry tomato vinaigrette, shallot and sumac, black rice (GF/LF)
Shelled mussels, saffron and carrot broth, mashed potatoes with lemon thyme (GF/LF)
Black cod, savory viennese crust, broccoli and roasted spring potatoes

Vegetarian

Bowl of roasted chickpeas with smoked paprika, zucchini and sun-dried tomatoes (Vegan/GF)
Pearl barley risotto with green peas and fresh herbs
Eggplant & scarmorza cheese mille-feuille roasted with rosemary, spring potatoes (Vegan/GF)



Desserts

Almond milk pana cotta, red fruit coulis, caramelized puffed rice (Vegan/GF)

Apricot and rosemary financier with verbena whipped cream (GF)

French floating islands, praline and vanilla custard, nougatine shards (GF)

Crispy chocolate mousse 66% (GF)

Seasonal fruits salad (vegan/GF)





Organization process for group meals

We accept orders for a minimum of 10 people. Please select a maximum of two choices of starters / main courses and desserts (three choices are possible for groups of 30 people or more). We can either cook each choice in equal quantity, or the number necessary according to the choices of your guests expressed in advance.

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

Prices are expressed excluding taxes and delivery costs. Delivery is charged CHF 50.- for the canton of Geneva.

We remain at your disposal to help you establish your menu. We have at your disposal a list of allergens for all our dishes. We do not guarantee "traceless" for allergen-free recipes.

GF: gluten free meal

LF: lactose free meal

VG: vegetarian meal

Vegan: vegan meal