



group dinners: fall 2018

eat me: the perfect place for groups

Eat Me brings you the world on small plates®. Inspired by "food souvenirs" that we have collected during our travels around the world, Eat Me captures and shares these memorable food moments, offering our guests a venue to sample and explore the best of international cuisine.

Our small plate format is ideal for group settings, where colleagues and friends can connect over delicious food & drink. The world menu is paired with an innovative culinary cocktail program and exotic wines for the finest and most memorable experience.

Whether you are organizing a dinner or a cocktail dinatoire, it would be our pleasure to work with you to design the perfect setting for your special event.

Highlights

- Unique menu of international cuisine served in a format ideal for sharing
- Special Prix Fixe or customized menus for groups of 10 or more
- Carefully selected world wines
- Delicious culinary cocktail program
- Elegant and warm dining room for groups of up to 80
- Chic & separated lounge area for cocktail dinatoire events

Eat Me Restaurant & Cocktail Lounge

Rue Pépinet 3, 1003 Lausanne

Téléphone : +41 21 311 76 59

E-mail: lausanne@eat-me.ch

Website: www.eat-me.ch

Contact us at:

Tel: +41 21 311 76 59 - Email: lausanne@eat-me.ch

wine and dine



Our dining room offers the perfect escape for a culinary journey around the world

- Seating for up to 60 - 80 guests
- Ideal for corporate and birthday dinners
- For parties of 40+, we could offer privatization of the room (with a spending minimum)

prix fixe menus for dinner

All of Eat Me's dishes are served in portions that are ideal for sampling and sharing. We design our prix fixe menus with this in mind, so that each guest can sample each dish and experience the full culinary journey

Thus, no matter the size of your group, we can tailor our menus to fit your needs.

food souvenirs

CHF 60 / person

travel journal

CHF 70 / person

around the world in eighty

CHF 80 / person

our prix fixe dinner menus feature portions that are designed for sharing and will be sized to accommodate the number in your party

dinner menu 1 : food souvenirs

CHF 60 / person

HMMMMMUS

Purée of chickpeas topped with herbs, olive oil, served with artisanal pita bread
Délicate purée de pois chiches aux herbes fraîches, pain pita artisanal

TARTARE TICINO

Beef tartare seasoned with truffle oil, olives and parmesan, served with toasted olive bread
Tartare de bœuf aux condiments italiens et ses toasts de pain aux olives

●●●●●

BETTER THAN BUTTER

Italian burrata "mozzarella" seasoned with sea salt and olive oil, served with a compote of candied beetroot topped with caramelized pecans and toasted wholegrain bread
Burrata assaisonnée à l'huile d'olive et à la fleur de sel servie avec une compote de betteraves confites et noix de pécan caramélisées, pain aux céréales toasté

IMMORTAL DUCK

Tataki of duck breast marinated in Asian spices and Porto served with shimeji mushrooms marinated in coffee and an aioli of black garlic
Tataki de magret de canard mariné aux épices asiatiques et au Porto champignons shimeji au café et aioli à l'ail noir

●●●●●

EAT ME BABY BURGER

Mini cheddar cheeseburgers with crispy bacon and caramelized onions
Mini burgers au boeuf, bacon croustillant, cheddar et oignons confits

OLE' MOLE

Soft-shell corn tacos of chicken braised in a mole poblano sauce, salsa verde, queso fresco and pickled red onions
Tacos à la farine de maïs, poulet braisé à la sauce mole poblano, salsa verde, queso fresco et pickles d'oignon rouge

●●●●●

UNDER THE SUMAC

Pan-fried filet of cod covered with a light olive crust, served with a creamy artichoke purée topped with a feta crumble and croutons
Beau pavé de cabillaud cuit en croûte d'olive, artichaut en purée onctueuse, fêta et pain croustillant

COLOR ME TIKKA

Boneless chicken thigh marinated in Indian tikka spices, garnished with a duo of tamarind and coriander chutneys, pickled red onions and papadum chips
Cuisse de volaille tandoori tikka désossée et cuit au four, sauces tamarin et coriandre, pickles d'oignon rouge et chips "papadum"

●●●●●

RASPBERRY HEART

72% dark molten chocolate cake with a raspberry heart, served with a side of vanilla ice cream
Fondant au chocolat noir et cœur framboise servi avec une glace à la vanille Bourbon

our prix fixe dinner menus feature portions that are designed for sharing and will be sized to accommodate the number in your party

dinner menu 2 : travel journal

CHF 70 / person

ELECTRIC SASHIMIVICHE

Tuna sashimi prepared ceviche-style with grapefruit, lime, smoky piquillo peppers and Sichuan button flower

Sashimi de thon rouge façon ceviche au pamplemousse, piquillos et fleur de Sichuan

EL DORADO

Ceviche of sea bream cured in a tangy juice of passion fruit, yuzu and fresh ginger, served with sweet potatoes and a chlorophyll of fresh herbs

Ceviche de dorade marinée à la minute au fruit de la passion, jus de yuzu, gingembre frais, patate douce et chlorophylle d'herbes fraîches

●○○○○

BETTER THAN BUTTER

Italian burrata "mozzarella" seasoned with sea salt and olive oil, served with a compote of candied beetroot topped with caramelized pecans and toasted wholegrain bread

Burrata assaisonnée à l'huile d'olive et à la fleur de sel servie avec une compote de betteraves confites et noix de pécan caramélisées, pain aux céréales toasté

IMMORTAL DUCK

Tataki of duck breast marinated in Asian spices and Porto served with shimeji mushrooms marinated in coffee and an aioli of black garlic

Tataki de magret de canard mariné aux épices asiatiques et au Porto champignons shimeji au café et aioli à l'ail noir

●○○○○

SHRIMP LOLLIPOPS

Six crispy shrimp lollipops served with a squid-ink infused yogurt dip

Six sucettes de crevettes, sauce au yaourt à l'encre de seiche

●○○○○

BONE-IN SHANGHAI

Slow-cooked pork spare ribs rubbed with tangy Asian marinade, served with a homemade sweet-chili sauce

Travers de porc cuits fondant au four pendant 24 heures et sauce maison "sweet-chili"

OLE' MOLE

Soft-shell corn tacos of chicken braised in a mole poblano sauce, salsa verde, queso fresco and pickled red onions

Tacos à la farine de maïs, poulet braisé à la sauce mole poblano, salsa verde, queso fresco et pickles d'oignon rouge

●○○○○

UNDER THE SUMAC

Pan-fried filet of cod covered with a light olive crust, served with a creamy artichoke purée topped with a feta crumble and croutons

Beau pavé de cabillaud cuit en croûte d'olive, artichaut en purée onctueuse, féta et pain croustillant

HARISSA CHOP HOUSE

Harissa-marinated lamb chops served with a purée of chickpeas, tahini & mint, and drizzled with an emulsion of coriander

Côtelettes d'agneau marinées à la harissa, purée de pois chiches à la menthe et au tahini, émulsion à la coriandre

●○○○○

CARAMEL LOVERS IN NYC

Vanilla cheesecake served with a side of salted-butter caramel

Cheesecake glacé à la vanille, pot de caramel au beurre salé

our prix fixe dinner menus feature portions that are designed for sharing and will be sized to accommodate the number in your party

dinner menu 3 : around the world in eighty

CHF 80 / person

ELECTRIC SASHIMIVICHE

Tuna sashimi prepared ceviche-style with grapefruit, lime, smoky piquillo peppers and Sichuan button flower

Sashimi de thon rouge façon ceviche au pamplemousse, piquillos et fleur de Sichuan

DIVE INTO THE MED

Octopus tentacles delicately cooked in a balsamic vinegar reduction with taggiasca olives, and served with potatoes, spinach and a sauce of sun-dried tomatoes

Tentacules de poulpe cuisinées au vinaigre balsamique et olives taggiasches, crémeux de tomates séchées, pommes de terre coup de poing aux épinards



DUELING FOIS GRAS

Duo of duck foie gras: pan-seared & terrine, accompanied by an apple and cassis toasted brioche

La terrine de foie gras à la vanille Bourbon glacée au cassis ; l'escalope poêlée sur un toast de brioche pomme / cassis

IMMORTAL DUCK

Tataki of duck breast marinated in Asian spices and Porto, served with shimeji mushrooms marinated in coffee and an aioli of black garlic

Tataki de magret de canard mariné aux épices asiatiques et au Porto, champignons shimeji au café et aioli à l'ail noir



SHRIMP LOLLIPOPS

Six crispy shrimp lollipops served with a squid-ink infused yogurt dip

Six sucettes de crevettes, sauce au yaourt à l'encre de seiche

BONE-IN SHANGHAI

Slow-cooked pork spare ribs rubbed with our tangy Asian marinade, served with a homemade sweet-chili sauce

Travers de porc fondants cuits au four pendant 12 heures et sauce maison « sweet – chilli »



CHILI CRAB CRAZY

Tempura of soft-shell crab served in a rich Singaporean sweet & savory tomato chili sauce

Crabe à carapace molle en tempura croustillante, sauce Singapourienne aigre-douce aux piments



UNDER THE SUMAC

Filet of cod poached in almond milk, served with a trio of carrots and lemon crumble

Beau pavé de cabillaud poché au lait d'amande, carottes en déclinaison la purée à la vanille, le cœur aux épices, simplement en copeaux et crumble aux deux citrons

DÎNER SUR L'ATLAS

100g of aged entrecôte marinated in Berber spices, M'zouria condiment of caramelized onions and a creamy purée of cauliflower / celery

100g d'entrecôte de boeuf rassie et cuite aux épices Berbères, condiment M'zouria aux oignons caramélisés et purée onctueuse choux fleur / céleri



SWEET NOTE

Assortiment of Eat Me's favorite desserts

Un assortiment de nos desserts préférés

beverages

- **Soft Drinks:** Optional Standard Package (mineral waters & coffee) **CHF 10 / person**
- **Cocktails:** Please consult our cocktail list (available on our website) should you be interested in an aperitif or our cocktails and punches during your meal
- **Wines:** Below is a short list of some of our special wines that pair well with our food. Should you wish to review the full wine list, you may download it on our website. While you are welcome to select your wines on the evening of your event, we highly recommend pre-selecting the wines, especially for larger groups in order to guarantee that we have sufficient bottles of your selection

White Wines

Argentine: MENDEL, Lunta Torrontés, Cafayate, Salta	CHF 49
France: ALLEGRIA, Tribu d'A Blanc, Coteaux du Languedoc (Marsanne, Roussanne)	CHF 54
Suisse: Domaine Croix DUPLEX, Epesses, Vaud (Chasselas)	CHF 55
Liban: ALTITUDES, Ixir, (Obeidy, Muscat, Viognier)	CHF 59
France: Domaine R. LAVANTUREUX, Chablis Vieilles Vignes, Bourgogne (Chardonnay)	CHF 63
Suisse: Domaine des MUSES, Petite Arvine Tradition, Valais	CHF 79

Red Wines

Espagne: Bodega VIÑA IJALBA, Graciano, Logroño, Rioja	CHF 59
Suisse: La TORNALE, Pinot Noir, Valais	CHF 60
Italie: Cantina MOROS, Moros Salice Salentino Riserva, Pouilles	CHF 75
France: Château PIPEAU, Saint-Emilion Grand Cru (Merlot, Cab. Franc, Cab. Sauvignon)	CHF 89
Italie: Podere LA VIGNA, Brunello di Montalcino, 2012, Toscane (Sangiovese) (Corvina, Corvinone, Rondinella, Croatia)	CHF 115
Italie: GAMBA, Amarone Classico della Valpolicella, 2011, Vénétie (Corvina, Corvinone, Rondinella, Croatia)	CHF 119

general policies

- **Advance booking:** Required for our prix fixe menus.
- Reservation guarantee : we may ask for a credit card to guarantee the reservation. For large groups or privatizations, a non refundable deposit may be required.
- **Cancellation terms:** Please refer to the formal offer for our cancellation policy.
- **Payment methods:** We accept Visa, MasterCard, Maestro and American Express; On a case-by-case basis, we may also accept payment by invoice with 10-day payment terms.
- **Corkage Fees:** While we offer a wide selection of wines from around the world, we welcome you to bring your own bottles (maximum of 5); Corkage fee is CHF 35 / 7.5dl bottle and CHF 65 / magnum.
- **Carry- In Dessert Charges:** Eat Me welcomes you to bring in your own cakes or desserts. However there is a carry-in dessert charge of CHF 5 / person.

about eat me



our food

For every “food souvenir” that inspired a featured menu item, our executive chef, Thomas Olive and his team, have gone back to the origins and history of the dish, studying the ingredients, flavors and traditional preparation techniques. They have then worked their magic to recreate the original using contemporary methods and the fresh, local ingredients. The results are an interpretation of a world classic, albeit modernized in subtle yet powerful ways.



our “culinary cocktails”

Like the food, each delicious libation represents a story or an experience from adventures that span the globe. Our “culinary cocktails” are crafted using our unique combinations of fresh ingredients and the highest quality of spirits. Whether it is our hand-squeezed juices, chipped block ice, or our house-made specialty ingredients, each cocktails contains our own touch. Our bar chefs blend the culinary arts with mixology to bring an experience that is unique to all of Switzerland. Sit back, explore the menu and enjoy. Who knows? The next drink might set you on the path to your next big adventure.



our wines

We carefully select wines that we believe are accessible and approachable to all wine lovers... Wines grown and made with passion by craftsmen on family estates; wines grown with respect to the environment and their land of origin; and cheerful wines that can be enjoyed now rather than set aside in the hope of better days. Most of our wines come from estates that have been or are in the process of being converted to organic farming.