

# Group Dining

# dinner

WINTER 2019



**eat me**  
THE WORLD ON SMALL PLATES®

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**AWARD-WINNING CONCEPT**

**INSPIRING FOOD**

**ENGAGING ATMOSPHERE**

**IDEAL FOR GROUPS**



**discover  
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 guests a venue to sample and explore the best of international cuisine

Ideal for groups, our small plate format allows colleagues & friends to 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

# How It Works

Our dishes are served in portions that are ideal for SHARING

Simply choose ONE menu for the group, and we'll take care of the rest, ensuring each guest experiences the complete CULINARY JOURNEY

We are happy to guide you in choosing your COCKTAILS & WINES to accompany your meal

No matter the size of the group, we can ADAPT & CUSTOMIZE based on your needs

We will gladly accommodate DIETARY RESTRICTIONS as long as we know in advance

**choose one of the  
three options**

**food souvenirs**  
CHF 65 / PERSON

**travel journal**  
CHF 75 / PERSON

**around the world**  
CHF 85 / PERSON



### **hum to the beet**

Delicate purée of chickpeas and beetroot jazzed-up with tahini and honey, served with artisanal pita bread

### **el dorado**

Sea bream ceviche, juice of passion fruit, yuzu and fresh ginger, served with sweet potatoes and fresh herbs

### **tartare ticino**

Beef tartare seasoned with truffle oil, olives and parmesan, served with toasted olive bread

### **togarashi tofu**

Tofu and aubergines stir-fried in coconut milk and Japanese togarashi spices, served on sushi rice and wrapped in a nori leaf

### **barbacoa marquitos**

Soft-shell corn tacos of braised beef, spicy chipotle salsa, sour cream and queso fresco

### **eat me spicy baby burgers**

Mini cheddar cheeseburgers with spicy 'nduja salumi, crispy bacon and caramelized onions

### **sailing to algers**

Filet of seared sea bass flavored with chermoula relish, served with parsnip purée fragrant with caraway / cardamom seeds

### **eat me's jerk**

Habanero-spiced Jamaican Jerk boneless chicken thighs served with roasted pineapple

### **burning passion**

Crème brûlée of passion fruit served with a cardamom pastry

# food souvenirs

CHF 65 / PERSON

## MINERAL / COFFEE PACKAGE

CHF 10 / PERSON

Option to include unlimited sparkling & still waters and coffees at a flat rate for the duration of the meal



## WINE RECOMMENDATIONS

for this menu

### **white**

Italy: LA JARA, Pinot Grigio, Vénétie - CHF 49  
Hungary: CARPINUS, Furmint Dry, Tokaj - CHF 56

### **red**

Swiss: CHAFALET, Mephisto (Gamaret) - CHF 58  
France: D'ORGEVAL, Savigny-les-Beaune, Bourgogne, (Pinot Noir) - CHF 85  
France: JM BOILLOT, Volnay 1er Cru "Ronceret," Bourgogne (Pinot Noir) - CHF 145

All prices in CHF per person and inclusive of 7.7% TVA;  
Beverages (unless specified) are not included



### **electric sashimiviche**

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

### **el dorado**

Sea bream ceviche, juice of passion fruit, yuzu and fresh ginger, served with sweet potatoes and fresh herbs

### **better than butter**

Italian burrata seasoned with sea salt and olive oil, homemade jam of orange & grapefruit topped with rosemary and pistachios

### **tartare ticino**

Beef tartare seasoned with truffle oil, olives and parmesan, served with toasted olive bread

### **poulpe fiction**

Octopus cooked delicately in a teriyaki sauce and served with guacamole and candied hazelnuts

### **take a bao**

Baos of crispy chicken marinated in a buttery garlic / sweet soy sauce, topped with fresh vegetables and macadamia nuts

### **bone-in shanghai**

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

### **sailing to algiers**

Filet of seared sea bass flavored with chermoula relish, served with parsnip purée fragranced with caraway / cardamom seeds

### **harissa chophouse**

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

### **raspberry heart**

72% dark molten chocolate cake with a raspberry heart, served with a side of vanilla ice cream

THE WORLD ON SMALL PLATES®

# travel journal

CHF 75 / PERSON

## MINERAL / COFFEE PACKAGE

CHF 10 / PERSON

Option to include unlimited sparkling & still waters and coffees at a flat rate for the duration of the meal



## WINE RECOMMENDATIONS

for this menu

### **white**

Italy: SAN LAZZARO, Pistillo, Marches (Pecorino) - CHF 49

Suisse: Domaine des MUSES, Petite Arvine Tradition, Valais - CHF 79

### **red**

Spain: Clos MOGADOR, Com Tu, Monstant (Grenache) - CHF 89

Italy: Cascina del MONASTERO, Barolo Bricco Luciani, Piémont (Nebbiolo) - CHF 99

France: Chateau PONTET-CANET, Pauillac - CHF 175

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### **better than butter**

Italian burrata seasoned with sea salt and olive oil, homemade jam of orange & grapefruit topped with rosemary and pistachios

### **poulpe fiction**

Octopus cooked delicately in a teriyaki sauce and served with guacamole and candied hazelnuts

### **the saint**

Scallops pan-fried in salted butter, turnip-root & chervil purée with star anise, coulis of watercress and walnut vinaigrette

### **rendez-vous galant**

Duo of duck foie gras: pan-seared & terrine, accompanied by Victoria pineapple chutney, vin chaud reduction and toasted brioche

### **shrimp lollipops**

Crispy shrimp lollipops served with a squid-ink infused yogurt dip

### **take a bao**

Baos of crispy chicken marinated in a buttery garlic / sweet soy sauce, topped with fresh vegetables and macadamia nuts

### **sailing to algiers**

Filet of seared sea bass flavored with chermoula relish, served with parsnip purée fragranced with caraway / cardamom seeds

### **steak chi-me-churri**

100g grilled entrecôte steak, served with creamy mashed potatoes and chimichurri sauce

### **a sweet note**

An assortment of our favorite desserts

THE WORLD ON SMALL PLATES®

# around the world

CHF 85 / PERSON

## MINERAL / COFFEE PACKAGE

CHF 10 / PERSON

Option to include unlimited sparkling & still waters and coffees at a flat rate for the duration of the meal



## WINE RECOMMENDATIONS

for this menu

### **white**

SOUTH AFRICA: BADENHORST, Secateurs Chenin Blanc, Swartland - CHF 55

Lebanon: ALTITUDES, Ixsir (Obeidy, Muscat, Viognier) - CHF 59

### **red**

Italy: Cantina MOROS, Moros Salice Salentino Riserva, Pouilles - CHF 75

France: Chateau BRANE CANTENAC, Margaux - CHF 119

France: Château RAUZAN-SEGLA, Margaux - CHF 245

All prices in CHF per person and inclusive of 7.7% TVA; Beverages (unless specified) are not included

# 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

Visa, MasterCard, Maestro & Amex

## CORKAGE FEES

Wine: CHF 35 / bottle & CHF 65 / magnum;  
Champagne: CHF 50 / bottle  
5 Bottle Maximum

## CARRY-IN DESSERT

We welcome you to bring in your own cakes for special celebrations;  
Service charge CHF 5 / person

**spaces & formats**

**sit-down dinners**  
**UP TO 70 GUESTS**

**cocktail dînatoires**  
**UP TO 80 GUESTS WITH PRIVATIZATION**

**privatization**  
**WITH MINIMUM REVENUE GUARANTEE**



# more about eat me

## our food

For every “food souvenir” that inspired a featured menu item, our chefs 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.

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## 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 cocktail 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.

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## our wines

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