

Group Dining

lunch

WINTER 2019



eat me

THE WORLD ON SMALL PLATES®

Rue Zurlinden 6, 1207 Geneva

Neighborhood: Eaux Vives

+41 22 736 19 97

geneva@eat-me.ch

www.eat-me.ch



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**

adventurer
CHF 49 / PERSON

jet set
CHF 59 / PERSON

world gourmet
CHF 69 / PERSON





hum to the beet

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

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better than butter

Burrata seasoned with sea salt and olive oil, served a 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

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eat me baby burgers

Mini cheddar cheeseburgers with crispy bacon and caramelized onions

sailing to algiers

Filet of seared sea bass flavored with chermoula relish, served with a purée of parsnip fragrancd with caraway and cardamom seeds

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eat me's jerk

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

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burning passion

Crème brulée of passion fruit served with a cardamom pastry

adventurer

CHF 49 / 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

tartare ticino

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

rendez-vous galant

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

poulpe fiction

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

barbacoa marquitos

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

sailing to algiers

Filet of seared sea bass flavored with chermoula relish, served with a purée of parsnip fragrancé with caraway and 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

jet set

CHF 59 / 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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rendez-vous galant

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sailing to algiers

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

take a bao

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

harissa chophouse

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

steak chi-me-churri

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

raspberry heart

Fondant au chocolat noir 72% et cœur framboise servi avec une glace à la vanille Bourbon

world gourmet

CHF 69 / 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

CHF 35 / bottle and
CHF 65 / magnum;
5 Bottle Maximum

CARRY-IN DESSERT

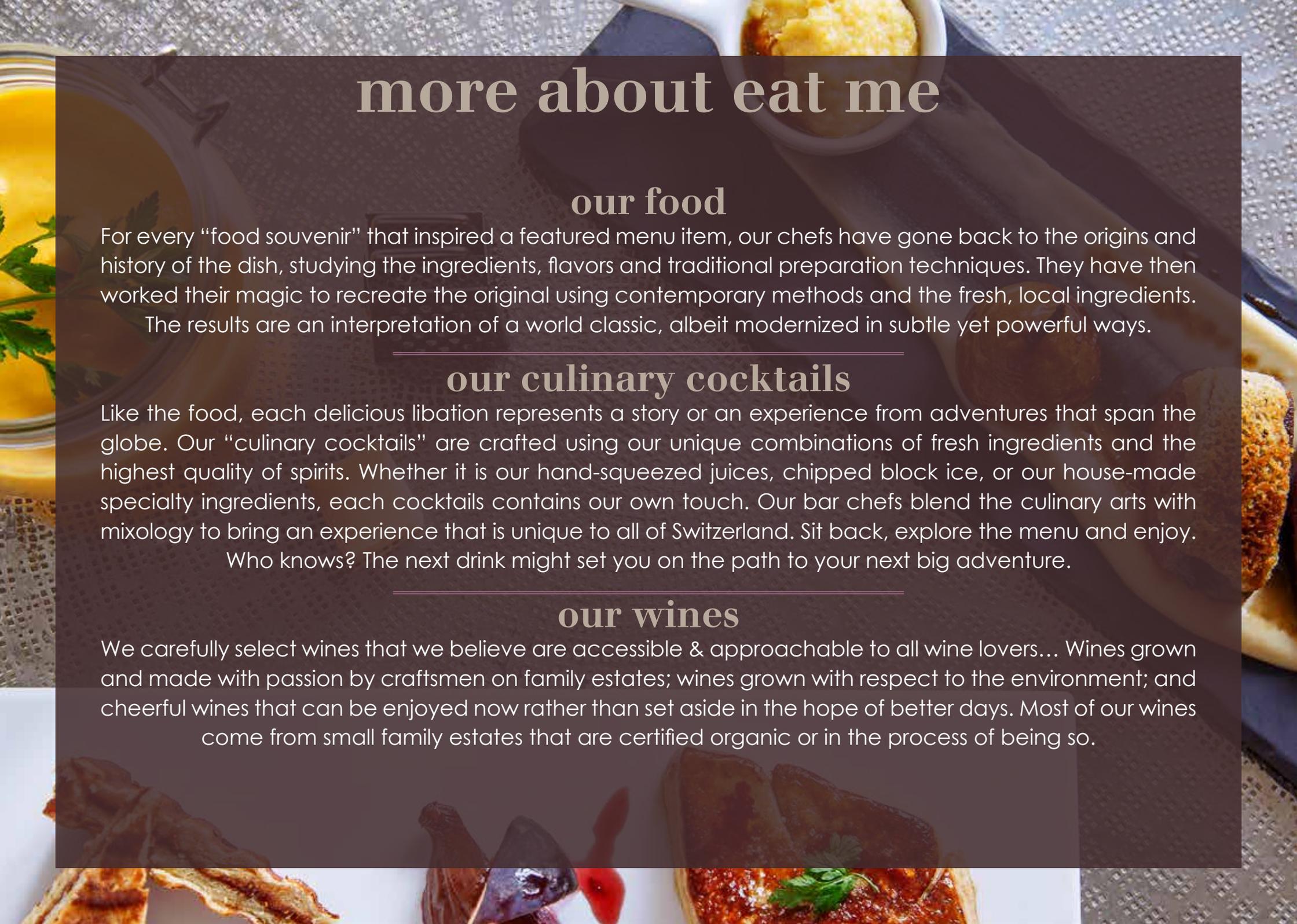
We welcome you to bring in your own cakes for special celebrations;
Service charge CHF 5 / person

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.

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.

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.