



at home dining

lausanne

Eat Me's menu is a collection of food souvenirs – a sampling of our most memorable food discoveries from around the world. Our concept is based on small plates, ideal for sampling and sharing. For our at home dining service, we offer the best of Eat Me with slightly modified portion sizes that are best suited for in-home dining.

the world on small plates

A selection of dishes in our signature small plate format... ideal for sharing (or not!).

We recommend 2 plates and a dessert for a fulfilling meal per person.

THE FALAFEL DUEL CHF 16

Six falafels made with a mix of chickpeas, lentils, fresh herbs, and spices; served with a duo of chutneys - mint / coriander and spicy roasted red pepper

BETTER THAN BUTTER CHF 20

Burrata filled with homemade jam of passion fruit, served with crushed pistachios, basil-infused olive oil and toast

SUNSET IN LIMA CHF 22

Sea bass ceviche with pomegranate leche de tigre, avocado, Peruvian Choclo corn, green chilies, spring onions, and lime

TARTARE À TOKYO CHF 18

Beef tartare with nashi pear, fresh coriander, pickled ginger, red chilies, lemongrass oil, and Shiso sprouts, served with a mango "trompe-l'oeil" and toast

À LA CAMPAGNE CHF 18

Vegan flan of Zerbinati pumpkin served with seared seasonal mushrooms, fresh roasted pumpkin, charred onion reduction, toasted pumpkin seeds, and a light "snow" of hazelnuts and chestnuts

SEOUL SEARCHING CHF 16

Grilled tofu served on a bed of sticky rice, topped with our homemade Korean BBQ sauce, kimchi sauce and a sprinkle of black sesame seeds

EAT ME BABY BURGERS CHF 12

Two mini cheddar cheeseburgers with crispy bacon and caramelized onions

BONE-IN SHANGHAI CHF 26

Six pork spare ribs marinated and slow cooked in our tangy Asian sauce, served with our sweet-chili sauce

MAHARAJA CHF 22

Chicken tikka masala served with basmati rice
– Paratha bread supplement (2pc) CHF 6

kits

BARBACOA MARQUITOS KIT CHF 36

Compose your own tacos so they are perfectly fresh when you are ready to eat... 6 mini corn tortillas, our signature barbacoa beef, chipotle salsa, queso fresco and red bean / corn salad. Heating & assembly required

desserts

Our favorite desserts served the same as in the restaurant

CARAMEL LOVERS IN NYC CHF 12

Vanilla cheesecake served with salted-butter caramel

HAVANA ROLL CHF 14

"Cigar" of caramel cream wrapped in a delicate chocolate casing, served with an apple compote and a light crumble



wines

Need a bottle to go with your meal? We are offering special take-away prices on some of our most popular wines

SPARKLING

Italy: LA JARA, Prosecco CHF 49
France: PERRIER JOUËT Brut, Champagne CHF 99
France: RUINART, Blanc de Blancs, Champagne CHF 109

ROSÉ

France: RIMAURESQ, Cru Classé CHF 52

WHITE

New Zealand: VILLA MARIA, Sauvignon Blanc CHF 39
Switzerland: Domaine Croix DUPLEX, Chasselas CHF 45
Russia: BURNIER, Chardonnay CHF 49
South Africa: TERRE BRÛLÉE, Chenin Blanc CHF 55
France: Domaine Serge LALOUE, Sancerre CHF 65

RED

Chile: Viña LAS NIÑAS, Carménère CHF 39
Argentina: MENDEL, Lunta, Malbec CHF 52
France: ALLEGRIA, Poivre de Mourvèdre CHF 55
Switzerland: Les Frères DUTRUY, Les Romaines CHF 59
Italy: SAN LAZZARO, Clandestino, Sangiovese CHF 59
Italy: Cantina MOROS, Salice Salentino Riserva CHF 69

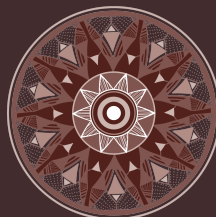
If you are looking for a specific bottle from our full wine list, please inquire with our staff

Order for Take Away
with 10% rebate on food

🌐 Online in 2 clicks: www.eat-me.ch

☎ By telephone: +41 21 311 76 59

Pre-orders accepted



Order for Delivery

🌐 Via Uber Eats

Tuesdays through Saturdays
18h00 – 21h30

Sundays & Mondays Closed