



at home dining

geneva

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 that is ideal for sharing...or not!. We recommend 2 small plates and 1 dessert per person for a fulfilling meal.

BETTER THAN BUTTER CHF 18
Burrata filled with a coffee reduction and served with a velouté of winter squash, roasted seeds, capers, and toasted country bread

CEVICHERIA CHF 22
Ceviche of sea bass served with a mango "leche de tigre," puffed amaranth seeds, rocoto gel, pickled red onions and black Hawaiian salt. Please remember to let your sea bass swim in the leche de tigre for a couple of minutes before eating!

LA SIERRA CHF 18
Causa of potatoes and puffed quinoa, sweet potatoes sautéed with honey, blanched Vitelotte potatoes, huancaína and Andean chimichurri sauces, rocoto chili gel, peanuts, Botija olives, "cancha", and queso fresco

EN ATTENDANT TARTARE CHF 18
Beef tartare seasoned with salt from Guérande, cream of goat cheese and horseradish, mustard seeds, roasted hazelnuts, and estragon coulis; served with sliced toast

NEW AGE GYOZA CHF 22
Four homemade gyozas stuffed with Asian marinated veal brisket, served with a cream of roasted cashews, pineapple chutney and a teriyaki demi-glace

BONE-IN SHANGHAI CHF 26
Six pork spare ribs marinated and slow cooked in our tangy Asian sauce, served with our sweet-chili sauce

SAILING THE SPICY SEA CHF 24
Octopus tentacle cooked at low temperature then seared, served with a potato cream with turmeric and za'atar, zitoun mchermel and chermoula crumble

AROMAS DE BRASAS CHF 24
Slowed cooked beef brisket marinated and smoked in Peruvian "anticucho" spices, sweet potato purée

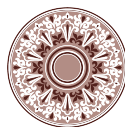
BARBACOA MARQUITOS KIT CHF 36
Compose your own tacos so they are perfectly fresh when you are ready to eat... Six mini corn tortillas, our signature barbacoa beef, chipotle salsa, queso fresco. Heating and assembly is required

desserts

Our favorite desserts served the same as in the restaurant

CARAMEL LOVERS IN NYC CHF 12
Vanilla cheesecake served with a side of salted-butter caramel

MRS. MAPLE'S PECAN PIE CHF 14
Decadent pie of pecans caramelized in maple syrup



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: SETTEANIME, Emma, Prosecco CHF 52
France: PERRIER JOUËT Brut, Champagne CHF 99
France: RUINART, Blanc de Blancs, Champagne CHF 109

ROSÉ
France: ALLEGRIA, Dolce Vita, Syrah-Grenache CHF 39

WHITE
New Zealand: VILLA MARIA, Sauvignon Blanc CHF 39
Switzerland: Domaine des LOLLIIETS, Chasselas CHF 39
South Africa: TERRE BRÛLÉE, Chenin Blanc CHF 55
France: Domaine FOUASSIER, Sancerre CHF 69

RED
Chile: Viña LAS NIÑAS, Carménère CHF 39
Switzerland: CHAFALET, Les Nocés Noires, Pinot Noir CHF 49
France: A. JAUME, Gigondas, Grenache-Syrah 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

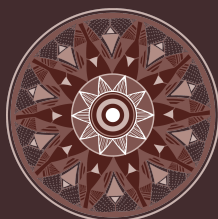
Order for Take Away
with 10% rebate on food

🌐 Online in 2 clicks: eat-me.ch

Order for Delivery

🌐 Via [Uber Eats](#)

🌐 Via [Hop](#)



Tuesdays through Saturdays
12h00 – 13h30 / 18h00 – 21h30

Sundays & Mondays Closed