



# 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 18

Burrata filled with our homemade passion fruit coulis, served with crushed pistachios, basil-infused olive oil and wholegrain toast

### BAHÍA DE PISCO CHF 22

Sea bass ceviche served with our "leche de tigre" of pisco, lime and agave syrup, and topped with avocado, crunchy Peruvian Choclo corn, red chilies, spring onions and fresh coriander

### TARTARE TICINO CHF 18

Beef tartare seasoned with white truffle oil, Taggiasca olives, Parmesan and arugula, served with toasted olive bread

### HANGING GARDENS OF BABYLON CHF 14

Eat Me's version of Levantine fatteh: cauliflower, croutons of pita, pine nuts, pumpkin seeds and spinach tossed in a spicy yogurt sauce

### 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

### BABY TEX-MEX BURGERS CHF 12

Two mini beef burgers with melted cheddar cheese, jalapeño peppers, lightly smoked caramelized onions, and a crispy tortilla chip

### 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

## desserts

Our favorite desserts served the same as in the restaurant

### PEANUT PINEAPPLE PARADISE CHF 12

Our famous cheesecake reinvented with peanuts in two textures and a pineapple coulis

### RAMÈNE TA FRAISE ! CHF 14

The Chef's "strawberry" served with whipped white chocolate cream, kadaif pastry caramelized with honey, pistachios, black sesame seeds and almond crumble

## international big plates

(Only available at lunch on Tuesdays to Fridays)  
Inquire about our weekly specials, served in a more traditional format.

## wines



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

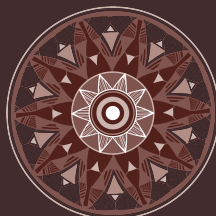
If you are looking for a specific bottle from our full wine list, please inquire with our staff

### 🍷 Take Away with 10% rebate on food

Available only through our online platform:  
[Lausanne@Home](mailto:Lausanne@Home)

Please note:

- Our online platform closes 2 hours before each service
- Unfortunately, we may have to decline orders by phone or in person



### 🚚 Delivery via [Uber Eats](#)

### 🕒 Hours (subject to availability)

Tuesdays to Fridays  
12h00 – 13h30 / 19h00 – 21h30  
Saturdays  
12h30 – 14h30 / 19h00 – 21h30