



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 22

Burrata filled with our coulis of cherries, basil and lemon, served with candied cherries, almonds, and puffed barley

MANGO TANGO

CHF 22

Sea bream tiradito with homemade leche de figre of mango and huacatay, avocado purée, fresh mango, pickled sweetcorn, smoky tapioca crisps and timut pepper

MOUNTAIN HIGH, VALLEY LOW

CHF 18

Causas of vitelotte potatoes and aji amarillo coated in peanuts, quinoa salad with a dressing of exotic fruit, coriander, and lemon zest, salsa huancaína, lima bean hummus, snow of egg yolk

EN ATTENDANT TARTARE

CHF 20

Beef tartare seasoned with smoked salt from Guérande, served on a cream of goat cheese and horseradish, and topped with pickled mustard seeds, roasted hazelnuts and an estragon coulis

A TO Z

CHF 24

Deboned chicken thigh cooked to a crispy finish with za'atar spices, served with baba ghanoush, grilled baby aubergines, spicy muhammara sauce of bell peppers & walnuts, and fermented lemon

BONE-IN SHANGHAI

CHF 26

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

OLD ALICANTE

CHF 28

Octopus tentacle served with puréed and pickled bell peppers, Padrón peppers seared on the plancha, and an emulsion of queso de cabra and fresh herbs

international big plates

BARBACOA MARQUITOS KIT

CHF 36

Compose your own tacos so they are perfectly fresh when you are ready to eat... Six mini corn tortillas, slow-cooked beef, chipotle salsa, sour cream and queso fresco. Heating and assembly is required

BIG "WOW" BURGER

CHF 26

Veal burger seasoned with white truffle infused olive oil and parmesan, melted brie, crispy bacon, and honey mustard; served with a green salad, French fries and the Chef's homemade BBQ sauce

dessert

Our favorite dessert served the same as in the restaurant

CARAMEL LOVERS IN NYC

CHF 14

Vanilla cheesecake served with a side of salted butter caramel



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, Prosecco Superiore Brut

CHF 52

France: PERRIER JOUËT Brut, Champagne

CHF 99

ROSÉ

France: RIMAURESQ, Cru Classé, Côtes de Provence CHF 52

WHITE

New Zealand: VILLA MARIA, Sauvignon Blanc

CHF 39

Switzerland: Fattoria MONCUCCHETTO, Chardonnay

CHF 55

South Africa: TERRE BRÛLÉE, Chenin Blanc

CHF 55

France: Domaine FOUASSIER, Sancerre

CHF 69

RED

Switzerland: Domaine de LOLLIETS, Gamay, Genève

CHF 39

Portugal: Quinto da CORTE, Princesa, Douro

CHF 59

France: ALLEGRIA, Cairn Goumand, Languedoc

CHF 55

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 Fridays
12h00 – 13h30 / 19h00 – 21h30

Saturdays
19h00 – 21h30

Sundays & Mondays closed