



GROUP DINING

Winter



EAT ME RESTAURANT

Rue Pépinet 3, 1003 Lausanne
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Unique Concept

Innovative Dishes

Convivial Atmosphere

Ideal For Groups

*Two Locations:
 Lausanne & Geneva*



General Policies

ADVANCE RESERVATION:

Required for our prix fixe menu

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:

Wines - CHF 35 / bottle & CHF 65 / magnum
 Champagne - CHF 50 / bottle
 5 bottles maximum

CARRY-IN DESSERT:

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





TRAVEL JOURNAL

CHF 79 / person



How Does It Work ?

Our plates are served in a format that is ideal for **sharing**

Choose one menu for the entire group and we'll take care of the rest, ensuring that each guest enjoys a unique **culinary journey**

We will do our best to accommodate most **dietary restrictions** as long as we know in advance

HMMMMMUS

Purée of chickpeas topped with herbs, pine nuts, and olive oil; served with artisanal pita bread!

BETTER THAN BUTTER

Burrata seasoned with a passion fruit coulis, crushed pistachios, basil-infused olive oil, and served with toasted wholegrain bread

ONE-WAY TICKET TO LIMA

Sea bass ceviche with leche de tigre, sweet potato served in a purée and as chips, chia seeds in passion fruit juice, pickled red onion, and rocoto pepper gel

CAULIFLOWER CROSSROADS

Roasted cauliflower marinated in miso, teriyaki, and sesame, served with a purée of cauliflower flavored with lemongrass, black garlic gel, kimchi coulis, roasted peanuts

TOSA SAMURAI

Tataki of Label Rouge Scottish salmon glazed with ponzu sauce, served with daikon and kohlrabi sautéed with sesame seeds and prunes, candied yuzu, and an emulsion of yogurt and honey

“L'AUBERGE MEXICAINE 2 :

À L'HEURE DES TACOS “

Vegetarian corn tacos filled with aubergines slow cooked with smoky chipotle peppers, topped with queso fresco, avocado, coriander, bell pepper coulis, and mole poblano salsa

MODERN MUGHAL

Chicken Korma with a velvety sauce of coconut milk and cashews, served with fresh coriander, paprika-spiced crispy rice, roasted cashews, and paratha bread

ADVENTURES IN MANDAGASCAR

Duck filet with Voatsiperifery pepper, roasted mangoes, and puréed carrots with coconut milk and kaffir lime



CARAMEL LOVERS IN NYC

Vanilla cheesecake with a pot of salted butter caramel



AROUND THE WORLD

CHF 89 / person

ELECTRIC SASHIMIVICHE

Tuna sashimi prepared ceviche-style with grapefruit, lime, smoky piquillo peppers, and Sichuan button flowers

SHRIMP LOLLIPOPS

Crispy shrimp lollipops served with our yogurt dip infused with squid ink, ginger, and kaffir lime

THE SAINT

Scallops lightly pan-fried in salted butter, served with celery root purée, roasted Granny Smith apples, and jus corsé

CAULIFLOWER CROSSROADS

Whole roasted cauliflower marinated in miso, teriyaki, and sesame, served with a purée of cauliflower flavored with lemongrass, black garlic gel, kimchi coulis, roasted peanuts, and cauliflower pickles

TOSA SAMURAI

Tataki of Label Rouge Scottish salmon glazed with ponzu sauce, served with daikon and kohlrabi sautéed with sesame seeds and prunes, candied yuzu, and an emulsion of yogurt and honey

BONE-IN SHANGHAI

Slow-cooked pork spare ribs rubbed with our tangy Asian marinade and served with a homemade sweet chili sauce

ADVENTURES IN MANDAGASCAR

Duck filet with Voatsiperifery pepper, roasted mangoes, and puréed carrots with coconut milk and kaffir lime

HERE COMES THE SUN

Octopus tentacle cooked à la plancha, variations of Jerusalem artichoke, salsa verde of parsley, walnuts, and anchovies, topped with a light dusting of licorice powder

STEAK CHI-ME-CHURRI

100g grilled entrecôte steak served with creamy potato purée and chimichurri



A TASTE OF INSPIRATION

Salted pistachio ice cream, white chocolate emulsion, walnut crumble with rose and cinnamon, fresh pomegranate, roasted pistachios, and jasmine tea syrup