



Big Plates of the Week

LA TERRE

CHF 26

Farci niçois,
Crème de parmesan, coulis de courgette basilic et poivrons,
Roquette en vinaigrette

*Roasted vegetables stuffed with sausage and herbs,
Parmesan cream, basil pesto,
Roquette salad with vinaigrette*

LA MER

CHF 26

Joli pavé de saumon rôti à la sauce teriyaki,
Pack choi snacké à la plancha, petits légumes sautés

*Roasted salmon supreme with teriyaki sauce,
Bok choy cooked à la plancha,
Sautéed vegetables*

À LA COUPE

CHF 30

Tartare de bœuf au sel de Guérande fumé,
Crème de fromage de chèvre au raifort, pickles de graines de moutarde,
noisettes torréfiées, estragon en coulis, frites et toast de pain aux céréales

*Beef tartare with smoked Guérande salt,
Goat cheese cream with horseradish, sweet mustard seed pickles,
Roasted hazelnuts, estragon coulis, french fries and cereal bread toast*

ENTRÉE DU JOUR et PLAT OU PLAT et DESSERT:

CHF 38*

ENTRÉE DU JOUR et PLAT et DESSERT:

CHF 49*

*Suppl. CHF 4 pour À LA COUPE



Origines des viandes & poissons : Porc et veau – Suisse ; Bœuf – Suisse ; Saumon – Norvège
Prix en CHF ; TVA 7.7% incluse



The World On Small Plates

Eat Me's small plate menu is a collection of the food souvenirs that we have gathered from the four corners of the world. We invite you to take a culinary journey with us by choosing your own itinerary across the various destination.



Americas

ELECTRIC SASHIMIVICHE

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

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

BABY TEX-MEX BURGERS

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

L'AUBERGE MEXICAINE

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



Europe

WANDER IN THE WOODS

Molecular egg cooked at 64° served with cep mushrooms, roasted squash with sage, light spinach emulsion, and crispy croutons

BETTER THAN BUTTER

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

EN ATTENDANT TARTARE

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

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



Middle East & Africa

HMMMMUS

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

MEGALOMANIOC

Cassava fries with tamarind syrup coated in coconut and crispy onions, served with a purée of avocado and our Senegalese nokoss sauce of bell peppers, tomatoes, and ginger

PASSION FOR COD

Filet of cod cooked à la plancha with a glaze of Ethiopian passion berries and fresh passion fruit, served with a mafé peanut sauce, okra and whole oats cooked al dente

ADVENTURES IN MADAGASCAR

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



Asia

CAULIFLOWER CROSSROADS

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

TOSA SAMURAI

Tataki of 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

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

Small Plate à la carte: CHF 14

Desserts: CHF 12

Desserts

CARAMEL LOVERS IN NYC

Vanilla cheesecake served with a side of salted butter caramel

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

Origins of meat and fish: Beef - Switzerland & France; Pork - Switzerland; Chicken - Switzerland; Lamb - Ireland & France; Duck - France; Tuna - Philippines; Shrimp - Vietnam; Octopus - Spain; Sea bass - Greece; Salmon - Scotland; Scallops - Canada.
On demand, our team will happily provide you with information on allergens and intolerances. Prices in CHF; TVA 7.7% included

Traveler's Trio

Select any 3 small plates to create your customized voyage across the four corner of the world! This menu is ideal for sharing, but feel free to keep it all for yourself, if you prefer!

CHF 38 (3 small plates) / CHF 49 (3 small plates + dessert)

Lunch @ Eat Me

TUESDAYS THROUGH FRIDAYS

12H TO 14H

*Visit us in Geneva
for another unique culinary journey designed by
Chef Igor*