

Hôtel
Métropole
1854 — Genève



RESTAURANT HÔTEL
du Parc des Eaux-Vives

Festive



2025
/
2026

ODYSSEY

EMBARK ON AN ENCHANTED WINTER
ODYSSEY IN THE HEART OF
THE RIVE-GAUCHE.

LAKESIDE AT HÔTEL MÉTROPOLE OR
PARKSIDE AT RESTAURANT-HÔTEL DU PARC
DES EAUX-VIVES— YOUR YEAR-END
CELEBRATIONS WILL BE UNFORGETTABLE.

**SET SAIL
FOR
PURE MAGIC**



25

12

25



**CHISTMAS BRUNCH
RESTAURANT-HÔTEL
DU PARC DES EAUX-VIVES**

Christmas



BRUNCH

GRAND SEAFOOD BUFFET



TUNA TATAKI



SHREDDED COD & CRAB



ASSORTMENT OF SMOKED AND MARINATED FISH



FENNEL SALAD WITH ORANGE
& BALSAMIC VINEGAR



GREEK SALAD



ROMAINE LETTUCE WITH BACON



AUBERGINE CAVIAR & OLIVE OIL



OCTOPUS SALAD WITH OLIVES



LEBANESE TABBOULEH



FOIE GRAS CRÈME BRULÉE



HOMEMADE FOIE GRAS TERRINE



SCALLOPS IN SEALED CASSEROLE DISHES



ROAST TURKEY & CAPONS

CHESTNUTS & ROAST APPLES

OR

TURBOT WITH CHAMPAGNE SAUCE



SELECTION OF CHEESE FROM MAISON BRUAND



BUFFET OF SWEET TREATS AND YULE LOGS
FROM OUR PASTRY CHEF LUCAS

CHILDREN CHRISTMAS BUFFET

PANKO PRAWNS



VEGETABLE SPRING ROLLS



MINI BURGERS



CREAM AND GRUYÈRE PASTA



MINI PIZZA



MINI SANDWICHES



BUFFET OF SWEET TREATS

Informations

Thursday, December 25, 2025

From 11:30 am to 3:30 pm

CHF 145.- per adult

CHF 75.- from 6 to 11 years old

Complimentary brunch until 5 years old

Space dedicated to children with animations & the exceptional presence of Santa Claus.

Reservations

a.poupeney@metropole.ch

+41 (0) 79 123 49 32



31
12
25



NEW YEAR'S EVE
WINTER MET ROOFTOP
HÔTEL MÉTROPOLE

New Year's Eve



31

DECEMBER

COLD SIDE

DEEP SEA OYSTERS

GREEN APPLE & CAVIAR



AVOCADO & PINK RADISH

PROFITEROLES



SMOKED SALMON

WITH SESAME & WASABI



DUCK FOIE GRAS

& COFFEE

CHEESE SIDE

TRUFFLED BRIE

SWEET SIDE

CITRUS CHARLOTTE



PAVLOVA WITH RED BERRIES



CHOCOLATE SWIRL

THE PAIRING

COCKTAIL WITH CHAMPAGNE



GLASS OF WHITE WINE



GLASS OF RED WINE



GLASS OF CHAMPAGNE

HOT SIDE

BLINIS

& SCALLOP WITH SAKE



LANGOUSTINE

BLACK TUILE & CAPPUCINO



SAFRAN ARANCINI

& SPICY TOMATO SAUCE



BEEF TENDERLOIN

EN CROUTE WELLINGTON

STYLE, TRUFFLE JUICE

Informations

Wednesday, December 31, 2025

From 9 :00 pm

Selection of chic tapas

CHF 250.- per person

Reservations

a.poupeney@metropole.ch

+41 (0) 79 123 49 32

The Fork