

M'

BANQUETS & MORE

ARTY
COSY
TRENDY

For tailor-made offers, cocktails or book
please contact:

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Hôtel **N'vY** ★★★★★

MANOTEL
HOTEL GROUP GENEVA

Hôtel N'vY

Boho-chic
& dj

Testimonial

«Your welcome and general organization of the seminar were perfect. Thank you for the excellent service. The food was excellent, the place, the Staff and the flexibility, a real joy»

Kimberley Doré

JTI, Japan Tobacco International

Seminars

Surprise your guests and organize your event in an artistic and casual atmosphere. Personalized service, state-of-the-art technologies and hospitality, all the benefits needed to guarantee a successful event.



Art is an integral part of the concept



dreamt up by Patrick Ribes, permeating every area of the hotel, whether by reference or here with Mr. Brainwash.

Summary

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«à la carte»

Menu

Menu proposal
including:

- 1 starter
- 1 main course
- 1 dessert

One same menu choice for all guests with 1 starter, 1 main course and 1 dessert. A vegetarian alternative can be purpose for the main course.

Starters

Jerusalem Artichokes velouté

Sea bream tartare with dried tomatoes, lime and yuzu, apricot chutney

Cesar salad and parmesan cheese

Marinated tuna and beetroot

Papaya salad, shrimps, mango and coriander

Main courses

Roasted cod flavored with aromatic herbs, broad bean and dried tomatoes

Snacked sea bass filet, mashed and young leaves spinaches

Sea bream filet, mashed potatoes and parsley, vegetables and white butter sauce flavored with yuzu

Chicken supreme, mushroom and small potatoes with poultry sauce

Roasted duck filet, mashed vitelotte potatoes caramelized golden apple and honey sauce

Beef rumpsteak, corn risotto with sundried tomatoes and red wine sauce

Desserts

Red fruits pie with vanilla ice cream

Chocolate and raspberry Mille-feuille with pistachio ice cream

Vanilla Dome with passion fruit and exotic fruit sorbet



Buffet



Vegetarian Option

Parmesan Risotto

Mini Penne with broad bean and dried tomatoes

To choose:

- 5 starters
- 1 fish & 1 meat
- 4 desserts

Dishes are accompanied by 4 side dishes
(2 starchy and 2 vegetables)

Starters

Salad and sauces

Saumon marinated with beetroot

Pumpkin velouté flavoured with coconut milk

Cesar salad and parmesan

Sea bream tartare with dried tomatoes, lime and yuzu, apricot chutney

Jerusalem artichokes velouté

Beef tataki stuffed with pistachio

Cod marinated with lime and yuzu, mango sauce

Papaya salad, shrimps, mango and coriander

Shrimps marinated with olive oil and ginger

Penne salad with dried tomatoes and olives

Main dishes

Fish

Roasted cod

Salmon fillet

See bass fillet

See bream à la plancha

Meat

Roasted duck filet with honey

Chicken supreme

Sautéed beef and olives

Lamb shoulder

Desserts

Apple crumble

Coffee tiramisu

Fruits skewer

Chocolate brownie

Toffee pastry choux

Red fruits panacotta

Lemon meringué pie

Raspberry and vanilla sablé

Conférence quick lunch



Sandwiches

Cereales bread cucumber and radish
White baguette, butter and black Forest Ham
Sesame bun cream cheese or gruyère
Smoked salmon sandwich
Cucumber finger
Chicken or salmon club sandwich
Mini burger
Foccacia tomato and mozzarella

Salads

Broad bean tomatoes and coriander
Vegetables dips and sauces
Tomato and mozzarella, pesto sauce
Carrots with lemon and olive oil sauce
Smoked fish
Swiss and french cheese

Desserts

Apple crumble
Coffee tiramisu
Fruits skewer
Chocolate brownie
Toffee pastry choux
Red fruits panacotta
Lemon meringué pie
Raspberry and vanilla sablé

Beverage Packages



«Geneva» Package

Chasselas, Domaine de la Merrière, Vieilles Vignes, AOC Genève, 2018

Gamay, Domaine de la Merrière, Vieilles Vignes, AOC Genève, 2018

Eaux minérales, café/ thé

CHF 25.- (per person)

«Geneva plus» Package

Chardonnay, Domaine Les Hutins, 2019

Ou Johanniter, Domaine de La Capitaine « BIO » 2018

Gamaret, 1^{er} cru domaine des Curiades 2018

Ou Pinot Noir –Vieilles Vignes, Domaine de La Capitaine « BIO » 2018

Eaux minérales, café/ thé

CHF 35.- (per person)

«Vins de Stars» Package

(on request)

Apéritifs

Big Apple

Champagne Perrier Jouët,
White and red wine from Geneva,
beer, fruit juices, soft drinks
Minéral waters, peanuts and olives

45.- per pers 1h

80.- per pers 2h

Rockefeller

Prosecco, White and Red wine from Geneva,
beer, fruit juices, soft drinks, waters,
Peanuts and olives

30.- per pers 1h

50.- per pers 2h



Broadway

White and Red wine from Geneva, beer, fruit
juices, soft drinks, waters,
Peanuts and olives

25.- per pers 1h

45.- per pers 2h

Brooklyn

White and Red wine from Geneva, beer, fruit
juices, soft drinks, waters,
Peanuts and olives

Cocktails

Green N'vY

Mojito

Aperol Spritz

40.- per pers 1h

70.- per pers 2h

TAPAS**

Libanese

Bettroot Houmous with Lebanese
bread

19.- per personne

SWISS

- Swiss dried meat
- Bacon from le Valais
- Swiss ham
- Gruyère cheese and pickles

23.- per personne

Norway

Sliced bread, smoked salmon,
Philadelphia cream, dill

16.- per personne

Finger

9 pieces CHF 28.-

12 pieces CHF 36.-

Cold pieces

Vegetables dips and sauces
Beef tataki, stuffed with pistachio
Salmon tataki, philadelphia cream
Seasonal velouté
Foccacia with creamy cheese and cucumber
Smoked salmon wrap, mint tatziki
Mini beef panini and pickles

Hot pieces

Creamy Risotto and parmesan
Mini cheeseburger
Shrimp ravioli, lemon grass sauce
Chicken skewer, sauce sathay
Beef skewer and red wine sauce

Le sucré

Brownie chocolat
Mini fruits skewer
Toffee pastry choux
Apple crumble
Red fruits pannacotta
Meringué lemon tart
Moka tiramisu



Nos Menus Banquets

Chf : 65.- per person

Seasonal velouté

* * *

Grilled Swiss chicken breast

Grenaille potatoes and mushrooms

* * *

Chocolate fondant

Vanilla ice cream



Chf : 75.- per person

Seebass tartare with mango,
avocado and yuzu

* * *

Roasted duck filet, mashed yellow carrots
and vegetables, grenaille potatoes

* * *

Mille-feuille Arlette, diplomate cream
with pear sorbet



Chf : 85.- per person

Terrine of duck foie gras,
Granny Smith jelly with apple and toasts

* * *

Ceps ravioli with cocoa crumble

* * *

Grilled beef fillet, stewed onions,
green asparagus, morels

Mashed potatoes cappuccino

* * *

Chocolate Fondant and toffee ice cream



Here for your needs!



Cyrille Azevedo

Chef de cuisine

Pierre Malochet

Banqueting Manager

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