



CUISINE LAB

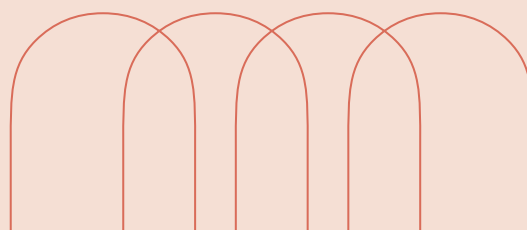
SOCIAL GASTRONOMY
ENVIRONMENTALLY CONSCIOUS
REFUGEE INTEGRATION



SEASONAL MENU

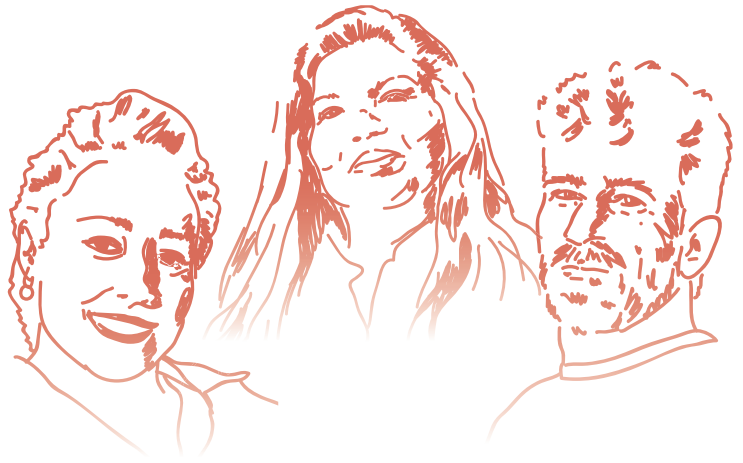
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catering@cuisinelab.ch

 
cuisinelab.ch



CUISINE LAB

SOCIAL GASTRONOMY
ENVIRONMENTALLY CONSCIOUS
REFUGEE INTEGRATION



We are thrilled to welcome you to Cuisine Lab's catering service. Since 2017, we've had the pleasure of sharing the flavors of the refugees' home countries.

Our team of chefs is passionate about bringing the unique tastes of their homelands to your table. We combine these traditional techniques with local and seasonal Geneva ingredients to create mouthwatering menus that change seasonally.

At Cuisine Lab, we prioritize social, economic, and environmental sustainability, and we are proud to employ refugees in meaningful positions. By partnering with local producers like Geneve Cultive at Jardin des Nations and Ferme de Bude, we are able to reduce waste and offer primarily local and seasonal ingredients in each meal.

We believe in minimizing waste not just for environmental reasons but also as a vital training objective for our aspiring chefs. By training them to be modern, economically responsible cooks, we are empowering them with valuable skills that will serve them for years to come.

All of our income goes towards training and employing refugees, so when you choose us, you are not just getting delicious food; you are also supporting a worthy cause.

We truly appreciate your consideration and look forward to the opportunity to cater your next event.

The Cuisine Lab Team

Origin of meat and fish:
Beef (CH), Chicken (CH), Fish (depending on availability)

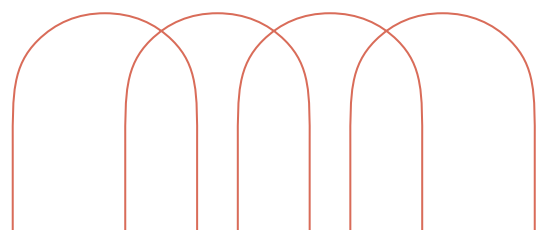


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COCKTAIL DINNER / APERITIF

4 pcs/pers	20 CHF
6 pcs/pers	29 CHF
8 pcs/pers	38 CHF

20 persons minimum. For orders of less than 20 persons prices shall be customized and may differ from the above.

SAVORY

- ① **Tabouleh**
Refreshing Syrian parsley and bulgur salad
- ① **Falafel**
② with tahini dip
- ① **Vadai**
② Sri Lankan lentil doughnut with coconut chutney
- ① **Mutabal Talal**
② Syrian roasted aubergine and pomegranate in cucumber bite
- ① **Muhammara**
Roasted red pepper, walnut and pomegranate in puff pastry
- Kofta**
Eritrean beef and onion meatballs with cherry tomato
- Fish cutlets**
Crispy fried fish and potato with Sri Lankan spices
- ① **Injera rolls**
Traditional Eritrean sourdough filled with spinach or lentils
- ② **Cheese burak**
Crunchy filo pastry with mozzarella and feta

SWEET

- ② **Syrian style fruit salad**
Fresh fruits and berries with whipped cream & pistachios
- ② **Carrot Cake**
Sri Lankan spiced cake bites with cream cheese icing
- ② **Baklava**
Pistachio and orange blossom pastry



BUFFET

SRI LANKAN served with Naan

- Ⓢ **Brinjal Mojo**
Aubergine and pearl onion quick-pickle salad
- Ⓢ **Ghee Chicken**
Roasted chicken in a ghee and yoghurt gravy with Sri Lankan spices
- ✓ **Coconut rice**
Ⓢ Basmati rice cooked with ghee and coconut milk
- ✓ **Green beans in coconut milk**
Ⓢ Green beans a light coconut curry sauce
- 🌱 **Dessert: Kesar Peda**
Traditional condensed milk and cardamom dessert

SYRIAN served with Pita

- ✓ **Fattoush**
Refreshing Syrian salad of romaine, rampon, olives and pomegranate with fried pita bread on top
- Frikeh***
With lamb or chicken, served with khiyar bil laban sauce
- ✓ **Fasoulieh**
Ⓢ Green beans with garlic and coriander in a tomato sauce
- ✓ **Musakka'a**
Ⓢ Cooked eggplants with onions, garlic and fresh tomatoes with tomato sauce
- 🌱 **Dessert: Halawet el-jeben**
Semolina dough filled with sweet cheese

*Frikeh is a whole grain that has been harvested early while the grains are still green.

ERITREAN served with Injera

- Ⓢ **Doro Wot**
Chicken thighs with onions, spicy berbere and boiled eggs
- ✓ **Misir Wot**
Ⓢ Eritrean-spiced red lentil stew
- ✓ **Gomen Wot**
Ⓢ Spinach sautéed with onions and garlic
- ✓ **Seasonal sauteed vegetables**
Ⓢ Cooked and mixed with berbere spices
- 🌱 **Dessert: Tiramisu**
Saba's Eritrean tiramisu with homemade ladyfingers

4 dishes / pers 36 CHF
5 dishes / pers 44 CHF

15 persons minimum. For orders of less than 15 persons prices shall be customized and may differ from the above.

**Disposable equipment (cutlery, plates, napkins, bamboo boats) will be 3 CHF per person

** Seasonal fruit salad is available as a vegan dessert on all our buffet menus



COFFEE BREAKS

WELCOME COFFEE

6 CHF/pers (15 pax minimum)

Coffee or Tea



Ma'amoul

A Syrian butter cookie made with semolina flour filled with dates.

MORNING COFFEE BREAK

12 CHF/pers (15 pax minimum)

Coffee or Tea

Fresh Juice or Homemade Kombucha or Iced Tea

Flat or Sparkling Filtered Water



Egg pastry/ Veggie pastry

Puff pastry filled with boiled egg OR seasonal vegetables with caramelized onions and masala spices.

OR



Cardamom Buns

Twisted pastry filled with cardamom butter



Fresh fruits (for a vegan option)

Local fresh fruits available during the season

AFTERNOON COFFEE BREAK

12 CHF/pers (15 pax minimum)

Coffee or Tea

Fresh Juice or Homemade Kombucha or Iced Tea

Flat or Sparkling Filtered Water



Pani Pol

Soft pancake rolled with jaggery sugar

OR



Barazek

Syrian cookie with sesame seeds and crushed pistachios, flavored with spices, vanilla and honey



Fresh fruits (for a vegan option)

Local fresh fruits available during the season

SANDWICHES MENU



Falafel wrap

Homemade falafel, yogurt tahini sauce, tomatoes, lettuce, pickles



Makali sandwich in Tortilla

Famous Syrian sandwich made from fried cauliflower, eggplant and potatoes, pickles and tahini sauce and salad wrapped in tortilla bread

Tandoori chicken sandwich

Sri Lankan tandoori chicken with salad and caramelized onions



Aubergine baaji sandwich

Battered fried aubergine, mint chutney with fresh tomato, sprouts and romaine lettuce in a chapati wrap

Sandwich

(10 pax minimum)

14 CHF/pers

Mixed Platter of Sandwich Pieces

(10 pax minimum)

18 CHF/pers

Lunch Bag (Sandwich + dessert + drink) 25 CHF/pers

CUISINE LAB TAKE-AWAY WEEKLY MENU

We offer a daily special meal for take-away.

The menu is released each Friday.

You can order in advance.

Call +41 22 314 56 68

Daily Special

Daily Special + Drink or Dessert

Daily Special + Drink + Dessert

18 CHF/pers

24 CHF/pers

26 CHF/ pers

BEVERAGE PACKAGES

STANDARD

19 CHF / pers (Yvan Parmelin wine)

- 2 glasses of local white, red, or rose wine
- Water (still or sparkling)

PREMIUM

24 CHF / pers (Yvan Parmelin wine)

- 2 glasses of local white, red, or rose wine
- Water (still or sparkling)
- Soft drink

PRESTIGE

32 CHF / pers (Yvan Parmelin wine)

- 1 glass of local sparkling wine Baccarat Blanc de Blanc
- 2 glasses of local white, red, or rose wine
- Soft drink
- Water (still or sparkling)

*Homemade alcoholic cocktails can be added to any of the above-mentioned packages, upon request.

OPEN BAR: upon request and according to the event hours

Yvan Parmelin wine

Yvan Parmelin pinot noir
(Bio local Domaine de la Croix- Canton de Vaud)

Yvan Parmelin Chasselas
(Bio local Domaine de la Croix- Canton de Vaud)

Yvan Parmelin Rosé de mes rêves
(Bio local Domaine de la Croix- Canton de Vaud)

SOFT DRINKS

Fruit juice
Upon request

Homemade drinks

Toot (Syrian drink made of Blackberries)
Homemade iced tea
Chai Masala (hot or cold)

Local softs

Wide selection of artisans from Neuchatel to Vevey

Cola Kinäi
Grano Mate
Lemonade Mandarine Kinäi

MINÉRAL WATER

Arkina water (still & sparkling)





CATERING SERVICES

To help you organize your event and fully devote yourself to your guests, we offer professional kitchen staff and service team along with our transportation and delivery service, upon request.

Kitchen team

The kitchen staff is responsible for ensuring that the food served is hot, beautifully presented and in sufficient quantity.

The cost of a cook is calculated on a minimum of 3 hours from the departure to return to our premises for 45 CHF per hour.

Night hours are increased by 25%, in accordance with Swiss labor law, between 10 pm and 7 am.
For kitchen staff during peak periods the prices may vary.

Service team

Our service team are professionals and available to assist:

- Arranging tables and chairs
- Setting the tables
- Serving drinks
- Serving food
- Explaining the menu to the guests
- Ensuring that the guests areas remain clean and that requests are managed
- Cleaning up at the end of the evening.

The cost of a service person is calculated on a minimum of 3 hours. The hours of service are counted upon arrival at the location of your event.

The hourly rate for servers is CHF 45 per hour.

Night hours are increased by 25%, in accordance with Swiss labor law, between 10 PM and 7 am.

PLEASE NOTE for service personnel at the end of the year, the conditions and rates are different.

DELIVERY / PICK-UP

Collecting orders

All your orders can be collected from Cuisine Lab at Rue Michelle-Nicod 2, 1202 Genève, free of charge at a confirmed time.

Food deliveries

Free delivery for the neighbors and walking distance from Cuisine Lab. A flat rate of 40 to 60 CHF according to time and location.

EVENT/CONFERENCE SPACES

Cuisine Lab works in collaboration with the Ecumenical Centre, located adjacent to Cuisine Labs restaurant. The Ecumenical center offers meeting rooms and event spaces from 10 to 50 people that can be rented by the day, half-day, or hour.

Ecumenical Centre
1 Route des Morillons
1218 Le Grand-Saconnex - Switzerland

PAYMENTS TERMS AND CONDITIONS

50% deposit upon approval of the quotation
50% final payment is due 5 working days upon
receiving the invoice

Payment can be made by credit card / debit card
or bank transfer.

Bank Details
CUISINE LAB
Rue Michelle-Nicod 2, 1202 Genève
IBAN : CH4800788000050730378
BIC : BCGECHGGXXX

CANCELLATION

If a client needs to cancel the event, the client must
provide written notice along with any required cancellation
fees that may be accrued.

Kindly take into consideration that upon approving the
quotation, Cuisine Lab is committing time and resources
to this event and thus cancellation would result in a loss of
income and business opportunities.

Therefore, the following cancellation limitations will apply:

- If a client requests cancellation of this contract one
month to 15 days before the event, there will be no
financial obligation.
- If a client requests cancellation 15 days to 7 days before
the event, the client will pay 100% of the 30% deposit
(advanced payment).
- If a client requests cancellation 7 days to 3 days before
the event, the client will pay 50% of the event total
amount.
- If a client requests cancellation less than 3 days before
the event, the client will pay 100% of the event total
amount.
- If Cuisine Lab requests cancellation, this shall be
obtained in writing to the client, and Cuisine Lab shall
refund all amounts previously paid by Client.

Any modifications or cancellation must be made by
directly contacting Georgia AlZahr on +41 78 25 000 11,
Monday to Friday, from 10:00 a.m. to 5:00 p.m.,
or by email catering@cuisinelab.org

