

CUISINE LAB

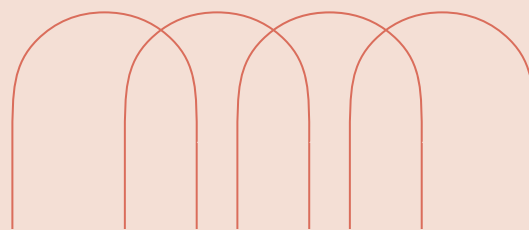
SOCIAL GASTRONOMY
ENVIRONMENTALLY CONSCIOUS
REFUGEE INTEGRATION



SEASONAL MENU

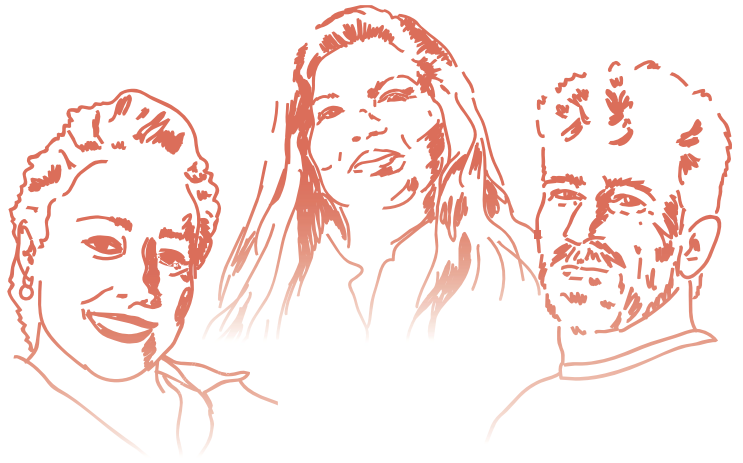
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cuisinelab.ch



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)

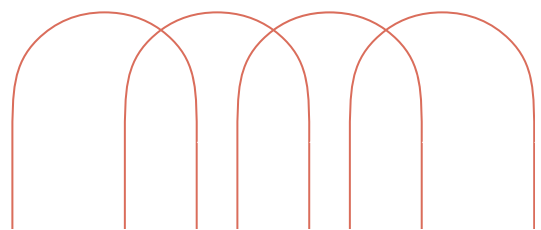


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COCKTAIL DINNER / APERITIF

4	pcs/pers	18 CHF
6	pcs/pers	25 CHF
8	pcs/pers	32 CHF
10	pcs/pers	39 CHF

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

SAVORY

- ⑤ **Beetroot Salad** Mixed beetroots with pomegranate and dill
- ⑤ **Falafel**
with tahini dip
- Chicken Tikka**
Chicken marinated in yogurt and spices.
- ⑤ **Mutabal Talal**
Syrian roasted aubergine and pomegranate in cucumber bite
- ⑤ **Samosas** (Meat or Vegetarian)
Thin triangular pastry filled with meat or vegetables, flavored with Sri Lankan spices
- Muhammara**
Roasted red pepper, walnut and pomegranate in puff pastry
- Kofta**
Eritrean beef and onion meatballs with cherry tomato
- ⑤ **Injera rolls**
Traditional Eritrean sourdough filled with spinach or lentils
- ⑤ **Cheese burak**
Crunchy filo pastry with mozzarella and feta
- ⑤ **Za'atar Rolls**
Homemade dough filled with oriental herbs paste (sesame, oregano, sumac and thyme)



SWEET

- ⑤ **Syrian style fruit salad** Fresh fruits and berries with whipped cream & pistachios
- ⑤ **Carrot Cake**
Sri Lankan spiced cake bites with cream cheese icing
- ⑤ **Baklava**
Pistachio and orange blossom pastry
- Tropical Panna Cotta.**
Dessert cream with Sri Lankan exotic fruit coulis.

BUFFET

SRI LANKAN

STARTER

Salade Sri Lankaise

Salade agrémentée de coco, fruits exotique, crevette sauce épicé

- ⑤ **Samosas** Crispy fried pastry filled with spiced potatoes and seasonal vegetables, served with sweet chili sauce

MAIN COURSE

- ⑤ **Biryani rice with chicken or paneer**
Basmati rice flavored with Sri Lankan spices and vegetables
- ⑤ **Gaayathri's Daal**
- ⑤ Spicy Sri Lankan red lentils
- ⑤ **Brinjal Mojo Eggplant**
- ⑤ Marinated eggplant, onions, and spicy sauce

DESSERT

- ⑤ **Tropical Panna Cotta.**
Dessert cream with Sri Lankan exotic fruit coulis.

Homemade naan at 3 CHF/person/pieces

ERITREAN served with injera

STARTER

- ⑤ **Beetroot Salad** Mixed beetroot salad with dill and pomegranate seeds

MAIN COURSE

Doro Wot (gluten free option) Chicken thighs with onions, spicy berbere and boiled eggs

- ⑤ **Misir Wot** (gluten free option)
Eritrean-spiced red lentil stew
- ⑤ **Gomen Wot** (gluten free option)
Spinach sautéed with onions and garlic

DESSERT

- ⑤ **Tiramisu (Vegetarian Symbol)**
Saba's Eritrean tiramisu with homemade ladyfingers

WHOLE MENU 44 CHF
STARTER + MAIN DISH 36 CHF
MAIN DISH + DESSERT 36 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

SYRIAN

STARTER

- ⑤ **Rocket Salad (Vegetarian symbol /vegan optional)**
- ⑤ Syrian winter salad of rocket leaves with mushrooms and halloumi

MAIN COURSE

Syrian Roast Chicken With freekeh and tarragon yoghurt sauce

- ⑤ **Batata Harra**
- ⑤ Syrian-style spicy roast potatoes with garlic and coriander
- ⑤ **Barasya**
- ⑤ Syrian leek and carrot stew with olive oil and lemon

DESSERT

- ⑤ **Dessert: Halawet el-jeben (Vegetarian Symbol)**
Semolina dough filled with sweet cheese



COFFEE BREAKS

WELCOME COFFEE

9,90 CHF/pers (15 pax minimum)

Coffee or tea

- 🌿 Croissant, pain au chocolat

OR

Bread and jam

MORNING COFFEE BREAK

14,90 CHF/pers (15 pax minimum)

Coffee or tea.

- 🌿 Fresh juice, homemade kombucha, or homemade iced tea. Still or sparkling filtered water

Assortment of pastries: Croissants, Pains au chocolats

OR

- 🌿 Bread and jam
- 🌿 Fresh fruits (for a vegan option)
Local fresh fruits available during the season

AFTERNOON COFFEE BREAK

14,90 CHF/pers (15 pax minimum)

Coffee or Tea Fresh Juice or Homemade Kombucha or Iced Tea Flat or Sparkling Filtered Water

- 🌿 Assortiment de Muffin's
(Red berries, banana, chocolate)
- OR
- 🌿 Assortment of Syrian pastries
Baklava, Maamoul, Chamia
- 🌿 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

Shish Taouk Sandwich

Oriental flavor marinated chicken with coleslaw salad, roasted potatoes, pickles and Garlic paste

Sandwich 14 CHF/pers
(10 pax minimum)

Mixed Platter of Sandwich Pieces 18 CHF/pers
(10 pax minimum)

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	18 CHF/pers
Daily Special + Drink or Dessert	24 CHF/pers
Daily Special + Drink + Dessert	26 CHF/ pers

BEVERAGE PACKAGES*

STANDARD

19 CHF / pers

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

PREMIUM

24 CHF / pers

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

PRESTIGE

32 CHF / pers

- 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.

* Non- Exhaustive wine list

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)

Saffron Chia juice

Local softs

Wide selection of artisans from Neuchatel to Vevey

Cola Kinaï

Grano Mate

Lemonade Mandarine Kinaï

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 cost of a chef is calculated on a minimum basis of 3 hours, from departure to return to our premises, at a rate based on the services provided.

Night hours are subject to a 25% surcharge, in accordance with Swiss labor laws, between 10 pm and 7 am.

During peak periods, kitchen staff 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 staff member is based on a minimum of 3 hours. Service hours are calculated from the arrival at your event site.

The hourly rate for servers is calculated based on the services performed. Night hours are subject to a 25% surcharge, in accordance with Swiss labor laws, between 10 pm and 7 am.

PLEASE NOTE that for end-of-year service staff, conditions and rates are different.

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.

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

