

# GENEVA



PASSPARTOO

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“Passpartoo is a company of “care-taker’s lodge for the private aviation”. To guarantee to our customers the best products near to the Airport, our team remains continuously vigilant on the most appreciated marks and their position in the “top ten du haut de gamme”.

Several times which year, with the assistance of external consultants, we control the quality of your partners. If one of them didn’t keep the quality waiting by our customers, we would exclude it from our list of partners, and replace it.

Actually, we are happy to propose to you this list. Of course your opinion are very important for us, it’s for us the guarantee of a service always nearer to your wishes. ”

**STARTERS****«ETNA»**

antipasto from the farm

**«VESUVIO»**

antipasto from the sea

**«FABISSIMO»**

cold tomato soup with  
fresh goat cheese sorbet

**RUCOLA SALAD,**  
shaved parmesan  
and strawberries

**SELECTION OF COLD AND  
HOT LEBANESE MEZZE**

**CARPACCIO OF BEEF FILLET,**  
buffalo mozzarella and  
basol olive oil

**PASTA AND RISOTTO****FOUR CHEESE**

**«SACCOTTONE» PASTA,**  
emulsion of pistachio pesto  
and confit tomatoes

**«VERENE» RISOTTO**  
with lemon and roasted  
lobster

**MEAT «A LA PLANCHA»**

**BEEF TAGLIATA,** rucola salad  
with aged balsamic vinegar

**FARM RAISED CHICKEN**  
skewers with lemon and  
tumeric

**VEAL MILANESE**

**LAMB FILLET**  
on an olive branch skewer

**FISH «A LA PLANCHA»**

**SKEWER OF PRAWNS,**  
mozzarella and lemon leaves

**FRESH SARDINE FILLETS**  
on a bed of aromatic herbs  
from our terrace garden

**TUNA STEAK**  
with mint leaves

**CUTTLEFISH SKEWER**  
flavoured lemongrass

**FILLET OF GILTHEAD BREAM**  
flavoured with bay leaves  
and olives

**GARNISHES**

**MASHED POTATOES**  
with olives and cherry  
tomatoes

**ITALIAN TORTILLA**  
with bucatini pasta and  
mozzarella cheese

**PESTE RISOTTO**

**FAGOTTINI PASTA**  
with ricotta cheese and  
spinach

**GRILLED VEGETABLES**  
with olive oil

Purple eggplant parmigiana

**CHERRY TOMATOES**  
with fennel

**SMALL SEASONAL SALAD**  
with oil and lemon vinaigrette



### APPETIZERS

CAESAR SALAD CLASSIC

CAESAR SALAD  
WITH CHICKEN

CAESAR SALADE  
WITH SMOKED SALMON  
AND SHRIMPS

SALAD AND VEGETABLES  
PLATTER

MIXED GREEN SALAD

MINISTRONE SOUP

ONION SOUP BROWNED  
WITH CHEESE

MUSHROOM SOUP  
with cream and poultry  
dices

### MAIN DISHES

SWISS RIB STEAK,  
bearnaise sauce, Pont-Neuf  
potatoes, «millefeuille» of  
vegetables

GARNISHED THAI WOK,  
SERVED WITH RICE

- Sliced beef with basil
- Duck with red curry
- King prawns, lemongrass  
and ginger
- Vegetables and mushrooms  
flavoured with coconut milk

SALMON «À LA PLANCHA»,  
virgin olive oil vinaigrette with  
aromatic herbs, potatoes with  
saffron, mixed vegetables.  
By 2 or 4 pcs

ZURICH-STYLE THIN  
SLICED VEAL,  
rösti browned with Gruyère  
cheese, mixed seasonal  
vegetables

«YAKITORI»  
poultry white rice, soya  
sprouts with spinach leaves

### SNACKS

PLAZA CHEESEBURGER  
with bacon, coleslaw salad  
and French fried potatoes

CROWNE CLUB SANDWICH  
tasting version

CROWNE CLUB SANDWICH  
WITH TURKEY,  
French fried potatoes

CROWNE CLUB SANDWICH  
WITH SMOKED SALMON,  
French fried potatoes

COLD AND HOT LEBANESE  
MEZZE

LASAGNA WITH MEAT  
AND TOMATO SAUCE

LASAGNA WITH VEGETABLES  
AND TOMATO SAUCE



4

  
**CROWNE PLAZA**

RESTAURANT CARLIGHTS

PENNE WITH TOMATO  
SAUCE

PENNE WITH BOLOGNESE  
SAUCE

### **CHEESES**

CHEESE PLATTER with salad

### **DESSERTS**

VANILLA «CRÈME BRÛLÉE»

SWEETS SELECTION  
(mixed of cakes)

EXOTIC FRUIT MOUSSE

SELECTION OF SWEETS  
made by our pastry Chef

BITTER CHOCOLATE MOUSSE

MINI-TARTLETS ASSORTMENT

FRESH FRUIT SALAD

SELECTION  
OF «MACARONS»



## APPETIZERS

### RISOTTO BALLS

with parmesan served with tomato sauce

### ASSORTMENT OF SWISS COLD CUT & CHEESES

SCOTTISH SMOKED SALMON  
with gravlax sauce

CHICKEN NUGGETS  
«INDIAN» STYLE

SELECTION  
OF THREE HAMBURGERS  
«BEEF, BRIS CHEESE AND  
CRAB»,  
«gaufrette» crisps

MARINATED RAW TUNA DICES  
«Tahitian» style

STEAMED DIM SUM (6 pcs)

THIN SLICES OF PARMA HAM,  
Grissini, Sicilian olives and  
bruschetta

CAPPUCCINO (warm)  
with green peas,  
cauliflower and tomato

SALAMETTI,  
parmesan, sun-dried  
tomatoes and olives

SARDINES  
with tapenade and focaccia  
bread flavoured with rose-  
mary

HOT LEBANESE MEZZE  
(fatayers with spinach,  
Falafels, Kebbé meatballs,  
Cheese-flavoured «cigares»,  
Samboussik with meat),  
by pce

COLD LEBANESE MEZZE  
(Hommos, Taboule, Moutabal,  
Moussaka), by pce

TACOS  
with a choice of  
toppings  
Mexican tortilla  
- With chicken  
- With shrimps  
- Vegetarian

MEATBALLS  
with its juice and risotto  
with pesto

## MAIN DISHES

SWISS RIB STEAK,  
bearnaise sauce, Pont-Neuf  
potatoes, «millefeuille» of  
vegetables

GARNISHED THAI WOK,  
served with rice  
- Sliced beef with basil  
- Duck with red curry  
- King prawns, lemongrass  
and ginger  
- Vegetables and  
mushrooms flavoured  
with coconut milk

SALMON «À LA PLANCHA»  
virgin oil vinaigrette with  
aromatic herbs, potatoes  
with saffron, mixed  
vegetables (2 or 4 pcs)

ZURICH-STYLE THIN  
SLICED VEAL,  
rösti browned with Gruyère  
cheese, mixed seasonal  
vegetables

«YAKITORI» POULTRY,  
white rice, soya sprouts  
with spinach leaves  
(4 or 8 pcs)



6



### NIGIRI-SUSHI (2 pcs)

Tunafish  
Fat tunafish  
Sea bream  
Bass  
Turbot  
Yellow tail  
Shrimps  
Sweet shrimps  
Crab  
Salmon eggs  
Flying fish eggs  
Egg  
Arch shell  
Clams  
Eel  
Conger eel  
Scallop  
Special mackerel  
Salmon  
Cuttlefish  
Sea urchin

### MAKI-SUSHI (6 pièces)

Tunafish  
Fat tunafish  
Salmon  
Cuttlefish  
Salmon eggs  
Shrimps  
Crab  
Cucumber  
Pickles  
Avocado  
California  
Maki inside out  
Cucumber & salted prune  
Natto  
Assorted of maki: tuna,  
salmon,  
cucumber  
Assorted of vegetarian maki  
Futomaki

### TEMAKI-SUSHI (1 pièce, cône)

Red tunafish  
Salmon  
Salmon eggs  
California  
Avocado + tunafish  
Avocado + Salmon  
Avocado + yellow tail  
Eel  
Natto  
Three hand roll: tuna, salmon,  
california



## MENU SUSHI

Vinegared seaweed  
Assorted of sushi  
(8 nigiri + 1 maki)  
Miso soup  
Green tea ice cream

## SASHIMI

Portion of sashimi (12 pces)  
1/2 portion of sashimi  
(6 pces)

## SASHIMI (6 pces)

Tunafish  
Fat tunafish  
Salmon  
Bass  
Sea bream  
Yellow tail

## MENU SASHIMI

Vinegared seaweed  
Assorted of sashimi  
(12 pces)  
Miso soup, rice and pickles  
Green tea ice cream

## TARTARES (hashed raw fish)

Tunafish  
Salmon  
Sea bream

## TAKARABUNE (2 pax)

Maki sushi and sashimi  
(44 pces)

Assorted of sushi, maki-sushi  
and sashimi

## COLD STARTERS

Vinegared seaweed, shrimps  
& cucumber  
Cold tofu with ginger  
Vinegared seaweed  
Fresh tunafish with igname  
Salmon eggs with grated  
fresh radish

## HOT STARTERS

Chicken skewer  
Beef skewer  
Fried shrimps  
Grilled jumbo shrimps  
Slice of duck foie gras  
Fried tofu  
Tofu steak with suki-yaki  
sauce

## SALADS

Season salad  
Seaweed salad  
Tofu salad  
Raw fish salad  
Crab salad



## FISH AND SEA FOOD TEPPAN-YAKI

Scallops  
Jumbo shrimps (5 pieces)  
Filet of salmon with mushrooms  
Assorted of seafood (shrimps, salmon, squid, scallop)  
Lobster with fried rice / 100g  
Mixed of fish  
Filet of bass  
Eel with steamed rice

## MEAT AND POULTRY TEPPAN-YAKI

Sirloin steak (180 G)  
Sirloin filet  
Pork with ginger  
Breast of duck  
Chicken teri-yaki  
Mixed grill  
Suki-yaki

## TEMPURA

Tempura of vegetable  
Tempura of shrimps (5 pces)  
Assorted of tempura

## MENU FLEUR

Appetizer  
Seaweed  
Tempura of vegetable (3 pces)  
Mixed of fish  
Dessert

## MENU LUNE

Appetizer  
Sashimi (6 pces)  
Chicken skewer  
Assorted of seafood  
Dessert

## MENU SOLEIL

Appetizer  
Sushi (3 pces)  
Jumbo shrimps (2 pces) & scallops  
Sirloin filet (150grs)  
Dessert

## MENU MIYAKO

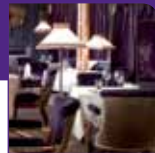
Appetizer  
Sushi  
Tempura of shrimps  
Filet of fish with mushrooms  
Sirloin filet (150grs)

## DESSERTS

Beans jelly  
Green tea ice cream  
Red beans ice cream  
Vanilla ice cream with fresh fruits  
Fresh fruit salad  
Fruit Jelly  
Exotic fruits plate  
Plum sorbet with plum wine  
Banana flambée with vanilla ice cream  
Pancake with red beans and ice cream  
Yukimi flambé

## GARNISH

Mushrooms «Shiitake»  
Assorted of mushrooms  
Assorted vegetables  
Fried noodles  
Steamed rice  
Fried rice  
Miso soup  
Miso soup with mushrooms  
Pickles  
Assorted of pickles



RESTAURANT TSEFUNG

**MENU OPALE (2 PAX)**

Shredded chicken salad  
Spring roll  
Steamed dumplings  
Mongolian style beef  
Spicy monkfish filet  
Cantonese fried rice

**MENU ÉMERAUDE (2 PAX)**

Duck roll with hoisin sauce  
Stuffed king crab claw  
Steamed dumplings  
Caramelised beef  
Chicken in a black bean sauce  
Shrimps with a spicy sauce  
Cantonese fried rice

**MENU RUBIS (2 PAX)**

Crab salad  
Egg rolls  
Steamed dumplings  
Boneless roasted duck  
Spicy Szechuan shrimps  
Sliced beef with leeks  
Cantonese fried rice

**MENU DIAMANT (2 PAX)**

Spring roll, egg roll  
Shrimp toasts  
Mixed Steamed dumplings  
Peking duck with pancakes  
Seabass with ginger  
Sliced beef with basil  
Cantonese fried rice

**DIM SUM**

Steamed dumplings  
Siu Mai Shrimp dumplings  
Steamed veal dumplings  
Steamed mushrooms dumplings  
Steamed beef and pepper dumplings  
Steamed scallops and vegetables  
Haccao shrimps dumplings

**STEAMED SEAFOOD DUMPLINGS**

Four seasons dumplings with chicken and peanuts  
Steamed vegetable dumplings  
Steamed chicken and leek

dumplings  
Steamed chicken and ginger  
Steamed Szechuan shrimp dumplings  
Steamed chicken and celery dumplings

**GRILLED DUMPLINGS**

Deep fried seafood dumplings  
Pan fried chicken and celery dumplings  
Pan fried chicken and leeks dumplings  
Pan fried beef and pepper dumplings  
Pan fried veal dumplings  
Pan fried spinach dumplings

**SOUPS**

Hot and sour soup  
Chicken glass noodles and mushrooms soup  
Shrimps tofu and seaweed soup  
Dumpling soup  
Crab meat and asparagus soup  
Chicken and sweet com soup  
Papaya soup with seafood

**COLD STARTERS**

Crab meat salad  
Seaweed and shrimps salad  
Chinese chicken salad

**HOT STARTERS**

Spring rolls  
Rolls with rice sheets  
Duck rolls with hoisin sauce

**HOT STARTERS**

Barbecued spare ribs  
Stuffed king crab claw  
Sesame shrimps on toast  
Crispy chicken filet  
Deep fried tofu  
Deep fried butterfly shrimps  
Chicken skewes  
with teriyaki sauce  
Five spices Squids

**FISH**

Monkfish filets in spicy sauce  
Sweet and sour monkfish  
filets  
Fish filets with black bean  
sauce  
Sweet and sour sole filets  
Seabass filets with hunan  
sauce  
Seabass filets with ginger  
sauce  
Seabass filets with black  
bean sauce  
Whole steamed sea bass

**SEAFOOD**

Sweet and sou shrimps  
Shrimps in black bean sauce  
Shrimps in lime sauce  
Fried shrimps with garlic  
Spicy Szechuan shrimps  
Shrimps with cashew nuts  
Lobster with ginger  
an scallion sauce  
Lobster  
with black bean sauce  
Lobster medallions  
with lime sauce

**DUCK**

Peking duck with pancakes  
Peking duck served in  
two courses  
Sliced duck with Chinese  
mushrooms  
Boneless roast duck  
Sweet and sour duck filet  
Duck filet Szechuan style  
Duck filet with vegetables

**CHICKEN**

Chicken skewers  
with peanut sauce  
Sliced chicken Peking style  
Shredded chicken with ginger  
Sweet and sour chicken  
Sliced chicken Szechuan style  
Five-spices fried chicken  
Chicken with lime sauce  
Caramelised chicken



## RESTAURANT TSEFUNG

### BEEF

Shredded beef with leeks  
Sliced beef with onions  
Sliced beef with basil  
Sliced beef with sate  
Shredded Szechuan beef  
Caramelised beef  
Mongolian style beef  
Beef medallions with pepper

### PORK

Sweet and sour pork  
Pork with leeks  
Pork with curry sauce

### LAMB

Filet of lam Xin Jang style  
Filet of lam with cumin sauce

### VEGETABLES

Assorted Chinese vegetables  
Fried bean sprouts  
Chinese mushrooms and bambou shoots  
Chinese cabbage and mushrooms  
Szechuan style eggplant  
Deep fried tofu with spicy salt

### RICE AND NOODLES

Fried rice  
Steamed rice  
Lotus leaf fried rice with shrimp, and chicken  
Fried noodle with bean sprouts  
Noodles with shrimps and beef  
Singapore noodles  
Chinese glass noodles  
Noodles with chicken

### DESSERTS

Choice of caramelised fruits  
Mango soup, milk and coconut sherbet  
Red beans turnover  
Chocolate nems

**STARTERS**

Heart of lettuce, olive oil and lemon

Cesar salad with grilled chicken breast

Pata Negra Bellota ham

Tomato mozzarella

Grilled vegetables

Beef carpaccio, arugula and parmesan cheese

Violets artichokes, barigoule style with arugula

Classical club sandwich with turkey and bacon

Sauteed calamaretti, Fresh herbs and lemon

Raw tuna with wasabi and sesame

Cold tomato soup with guacamole and crab meat

**PASTA**

Rigatoni with eggplants and cherry tomatoes

Risotto carnaroli, with lobster from Brittany

**FISH**

Grilled red tuna with organic soya, snow peas and coriander

Roasted cod fish, ratatouille niçoise

Roasted wild prawns

**MEAT**

hamburger or cheeseburger

Sauteed calf's liver with parsley

Black Angus sirloin steak, béarnaise sauce and fries

Simmental beef tartar

Breaded veal escallop, cherry tomatoes and arugula

**CHEESES**

Saint Marcellin cheese, toasted figs and hazelnut bread

Selection of cheese

**DESSERTS**

Rhum Baba

Strawberry Melba

La crème brûlée

Fresh strawberries

**TAPAS**

Sauteed spicy shrimps

Chicken nems

Cod fish accra



Bar

**SUSHIS**

**MAKI PLATE, 6 PCES**

Assortment of red tuna, salmon and cucumber

**NIGIRI PLATE, 6 PCES**

Assortment of red tuna, salmon, sea bass, shrimp, octopus and omelette

**LES KYOTO URAMAKI, 6 PCES**

Tuna Avocado black sesame, Salmon Sea weed, Crabe white sesame

**NAGANO PLATE, 8 PCES**

Uramaki et Nigiri assortment

**MASA PLATE, 12 PCES**

Sushi Nigiri, Uramaki, and California Rolls assortment

**MASA FUNE, 31 PCES**

Sushi Nigiri, Uramaki, and California Rolls assortment

Temaki, Maki et Sashimi

**TAMANG FUNE, 53 PCES**

Sushi Nigiri, Uramaki, California Rolls assortment

**SHRIMP TEMPURA**

**SNACKS**

Assortments of Sandwiches  
Vegetables dip  
Omelette  
“Oeuf brouillé”  
Furnished omelette  
Little veal saucisse

**MAIN COURSE**

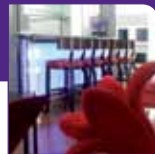
Filet de boeuf  
Veal escalope breaded  
Chicken chest roasted  
Net of bar  
Salmon fillet  
Net of wolf  
“noix de Saint-Jacques”

**GARNISH**

Steam cook vegetable  
Steam cooked turned vegetables  
Gratin Dauphinois  
Steam cooked potatoes  
Pasta  
Basmati rice  
Mixed cooked vegetable like a “Ratatouille”  
Roasted potatoes  
Roasted mushrooms  
 $\frac{1}{2}$  roasted tomato

**SALADS AND STARTERS**

Tomato and mozzarella slides or bolls  
Mixed salad  
Salad Cesar with chicken  
Cesar salad  
Salad Cesar with tiger shrimps  
Greek salad  
Melon bolls and raw ham  
Soup minestrone  
**SAUCE**  
Sauce fish  
Sauce meat  
Vinaigrette sauce salad



## STARTERS

### SUSHI SELECTION

3 sea bream sushis 2 sea bass sushis

### MIXED SALAD,

olive and balsamic oil, Parmesan shavings

### OPEN LOBSTER RAVIOLI

with emulsion, pan-fried ceps and spinach shoots

### BREADED TUNA SASHIMI WITH SESAME SEEDS,

wasabi and a wakame salad

### PAN-FRIED PRAWN TAILS,

Thai vinaigrette and crunchy vegetable salad

### BEEF CARPACCIO,

rocket and Parmesan

### PAN-FRIED AUTUMN MUSHROOMS

with olive oil fragrancd with smoked wood

### FOIE GRAS WITH COCOA BEANS

and brioche with confit peppers, Kahlua and passion fruit coulis

### VEGETARIAN DISH

on request

## MAINS

Kanafeh tuna and stir-fried vegetables

### BARELY PAN-FRIED COD FILLET

Jerusalem artichoke mousse with black truffle

### PERCH MINUTE STEAKS,

fondant potatoes and spinach salad

### VEAL TARTARE AND LANGOUSTINES

CHICKEN SUPREME WITH GINGER AND LEMON "UNDER THE SKIN", coriander pesto risotto

PAN-FRIED BEEF FILLET,  
Celery Mont-Blanc

## CHEESES & DESSERTS

MATURE SWISS GRUYÈRE, crushed grapes with walnuts and curry, fraîcheur of celery

### PEAR TATIN

### MOLTEN CHOCOLATE CAKE



**OUR FRUIT COCKTAILS**

Red berry cocktail 1 L  
Red berry cocktail 50 cl  
Red berry cocktail 25 cl

Exotic fruit cocktail 1 L  
Exotic fruit cocktail 50 cl  
Exotic fruit cocktail 25 cl

Strawberry/banana  
cocktail 1 L

Strawberry/banana  
cocktail 25 cl

Strawberry/orange  
cocktail 1 L

Strawberry/orange  
cocktail 25 cl

Banana/pear/  
pineapple cocktail 1 L

Orange/pear cocktail 1 L  
Orange/pear cocktail 25 cl

Fitness cocktail 1 L

Garden cocktail 1 L

Swing cocktail 1 L

Spring cocktail 1 L

Apple/pear cocktail 1 L

Apple/pear cocktail 25 cl

Orange/pear cocktail 1 L



## ATELIER FLORAL

*The enchantment of a thousand scents....*

