

# oriGIn 2024 Expert Meeting, 10 October

## Cocktail Reception Menu

### STARTERS

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#### Assortment of Cold Savory Bites

Basket of vegetable dips with Calypso sauce and curry sauce

**Tête de Moine**  on rustic bread

**Viande séchée du Valais**  on multigrain bread

Tomme Val d'Arve cheese on Parisian baguette

Fresh goat cheese from St-Julien-en-Genevois, sun-dried tomatoes on olive bread, Lake

Geneva salmon trout tartare on Swedish bread, Petite Grave lentil salad in a verrine


**Cardon épineux genevois**  milkshake in a verrine

**Comté** 

#### Assortment of Hots Savory Bites

Mini Malakoff from La Côte with **Gruyère** 

Polenta gratin with pesto

**Longeole**  in a bread crust (flour GRTA, Genève Terroir)

### LIVE COOKING

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Risotto au **Gruyère**  , Porcini mushrooms with red wine reduction

### DESSERTS

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Mini tarte Tatin

Mini lemon meringue tarts

Chocolate fondant

In the menu



### BEVERAGES

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#### Mineral waters

Henniez Bleue – Swiss mineral water

Henniez Verte – Swiss sparkling mineral water

#### Juices & Soft Drinks

Apple juice de Meinier (GRTA, Genève Terroir)

Coca Cola

#### Draft Beer

“La Meynite” Blonde, Brasserie des Murailles, Geneva

### WINES

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Various wine producers, **AOC Châteauneuf-du-Pape**

Belles Filles Chasselas, **AOC Genève**

Rouge Rouge Assemblage, **AOC Genève**

### SPIRITS

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**Grappa**, Italy

**Scotch Whisky**, United Kingdom

**Tequila**, Mexico