



SV RESTAURANT OMS

# Welcome

Whether inviting guests to an Aperitif or to a special occasion –the choice of the right culinary accompaniment is essential to the success of an event.

With us, your catering needs are in the best hands. With experienced planning and expert advice we will be at your service during the planning phase and will offer you first class service during the event.

1

Turn your event into a culinary experience. It is our pleasure to spoil you.

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## COFFEE BREAKS

### MORNING AND AFTERNOON BREAK

<b>IN THE MORNING</b>	Per people
Coffee, tea	2.50
Coffee, tea, mini pastries (2 pces)	4.90

<b>IN THE AFTERNOON</b>	Per people
Café, thé	2.50
Café, thé, mini cookies (2 pces)	4.90

### **A LA CARTE**

Seasonal fruit	Piece	1.20
Slice of cake	Piece	2.-
Organic Sapalet yogurt	Piece	2.30
Bircher muesli	Piece	2.90
Fruits salad	Piece	2.90
Exotic fruit salad	Piece	3.20
Vegan chia	Piece	2.90
Fruits skewer	Piece	3.20
Seasonal fruits panna cotta	Piece	2.20
Mini cookies (2 pièces)	Piece	2.40
Mini muffins (2 pièces)	Piece	2.40
Tartlet of the moment	Piece	3.-



## BREAKS

### SANDWICHES BREAK

<b>FORMULE PAUSE SIMPLE</b>	Per people	8.50
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Coffee, tea, mineral water, assorted sandwiches  
2 pces per person ( baguette egg, cheese and turkey )

<b>FORMULE PAUSE CLASSIQUE DÉLICE / WRAP</b>	Per people	10.00
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Coffee, tea, mineral water, assorted sandwiches  
2 pces per person ( tuna wrap, cheese delice )

<b>FORMULE PAUSE CHOICE</b>	Per people	12.50
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Coffee, tea, mineral water, assorted sandwiches  
3 pces per person ( chicken wrap, ciabatta vegetarian,  
tuna delice)

<b>FORMULE PAUSE DELIGHT</b>	Per people	14.50
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Coffee, tea, mineral water, assorted sandwiches  
4 pces per person ( Cheese dried meat, salmon, seasonal vegetables,  
mozzarella with tomato confit)

#### **OPTIONAL SALAD**

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Green salad with herb croutons	2.20
Green salad with assorted crudités	2.50
Arugula, parmesan shavings and sun-dried tomatoes	3.20



## BREAKS

### SALAD LUNCH

<b>FORMULE PAUSE CAESAR SALAD</b>	Per person	15.50
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Coffee, tea, mineral water

Green salad, Parmesan shavings, egg, crouton, chicken, anchovies, César sauce.

<b>POKE BOWL BREAK</b>	Per person	15.50
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Coffee, tea, mineral water

Choice of three types of poke bowl :

- **Nordic** ( Rice, avocado, mango, edamame, salmon, raw vegetables, sour cream )
- **Oriental** ( Quinoa, avocado, humous, yoghurt sauce, raw vegetables, mango, falafel )
- **Chicken** ( Boulgour, beetroot, raw vegetables, pineapple, chicken, avocado, fried onion )

4

### A LA CARTE

Bread	Piece	0.70
Cheese pie	Piece	5.20
Cheese platter (min 10 per)	Platter	50.00
Vegetables pie	Piece	6.90
Seasonal fruits panna cotta	Piece	2.20
Mini cookies (2 pièces)	Piece	2.40
Mini muffins (2 pièces)	Piece	2.40
Tartlet of the moment	Piece	3.-



## COCKTAIL

### APPETIZER

(FROM 25 PERSONNES)

<b>LA VERRÉE</b>	Per people	14.90
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- Butter puff pastries
- Verrine of assorted oilseeds
- Mini Sandwiches(2 pieces) Turkey & Gruyère cheese
- Marinated olives

<b>L'APÉRO</b>	Per people	16.20
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- Marinated olives & dried tomatoes
- Surprise artisan bread
- Mini spring roll
- Dips, yogurt & herbs

<b>LE GOURMET</b>	Per people	24.-
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- Choux pastries stuffed with salmon mousse
- Kalamata olives
- Chicken skewer with garam massala
- Kritharaki salad, pesto,
- Pine nuts and dried tomatoes
- Turkey mini club sandwich
- Crunchy mimosa eggs
- Dried meat & tête de moine cheese mini délice

### A LA CARTE OPTIONS

Vegetable dips	100gr	2.90
Chicken skewer	Piece	3.80
Nems	Piece	2.40
Samossa	Piece	2.40
Assorted macaroons	Piece	1.90
Mignardises (2 pièces per people)	Piece	3.40



## COCKTAIL

### COCKTAILS & FINGER FOOD

(FROM 25 PERSONNES)

**GIVRINE** Per people 27.50

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- Vegetable salad with pesto & marinated feta
- Mini délice with smoked turkey & crisp lettuce
- Crunchy tartlet, smoked salmon & horseradish
- Vegetables crunchy samossa
- Breaded shrimp, curry sauce
- Beef kefta, honey, tomatoes & almond
- Falafels, yogurt sauce
- Mini tartlets of the moment
- Mini financier
- Villars chocolate mousse

**MONT ROSE** Per people 34.-

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- Guacamole & seasonal pico verrine
- Coral lentil salad, coconut vinaigrette
- Mushroom cream crispy tapioca
- Green curry rice balls
- Salmon cube with seeds
- Honey and lemon chicken wings
- Okara balls, ajvar
- Gourmet crepe, goat cheese and walnuts
- Assortments of mignardises
- Panna cotta with seasonal fruits
- Chocolate-milk and caramel tartlet



## COCKTAIL

**E I G E R** Per people 39,-

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- Ginger carrots, mango chutney
- Quinoa tabbouleh, creamy broccoli, tamburi
- Cauliflower mama Ganoush & pomegrenate
- Hummus crepe, oilseed & Veggie feta
- Cheddar & corn pancake
- Colorful falafels
- Skewered quorn, Black garlic toume sauce
- Roasted vegetables with sesame & kimchi
- Shallots halloumi & pomegrenate molasses
- Spiced apple crumble
- Apple choco cake
- Blanc manger coco

**C E R V I N** Per people 46,-

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- Cube of marinated salmon, Gruyère cream & wasabi
- Seaweed vegetal salad & green apple
- Beef tartar & bresaola
- Mimosa- style egg crisp
- Perch fritto, gribiche sauce
- Beef tataki, soy & fresh mint
- Seasonal Fattouche & falafels
- Grenaille stuffed with brie & black truffle
- Charcoal Vegetables tempura
- 66% chocolate & raspberry cream
- Seasonal crumble
- Mini lemon meringue tartlets



## COCKTAIL

### BEVERAGES À LA CARTE

#### DRINKS INCLUDED WITH COCKTAILS AND APERITIFS

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Still & sparkling water, coca cola zéro, Gamay(red wine) et chasselas (white wine) from Geneva	3 dl per person of assorted drinks	
Still and sparkling mineral water	Liter	6.50
Coca cola zero	Liter	9.-
Thé froid SV zéro sucre	Liter	9.-
Limonade SV zéro sucre	Liter	9.-
Chasselas Belles filles ( white wine)	75cl	28.-
Gamay belles filles (red wine)	75cl	32.-
Bières Feldschlosschen (on request)	33 cl	4.20

8

#### RENTAL OF CROCKERY, EQUIPMENT & OTHER SERVICES

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High top table	Piece	65.-
Wine glasses (36 minimum)	Piece	0.50
Plate	Piece	1.-
Cutlery	Piece	1.-
Paper towel	Packet	7.-
Tablecloths 240*240	Piece	20.-
White tissues towels	Piece	2.-
Cardboard cups (50 pieces)	Piece	10.-
Floral decoration (on request)order lead 1 week	As per quotation	





## GENERAL TERMS

### BREAK & EVENTS

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Prices apply to events held on the premises, including staff costs, crockery, cutlery and napkins. Our services are provided in the main cafeteria only, for all other locations no service will be provided, only delivery.

Coffee breaks are served for a minimum of 10 people from 8:00 a.m. to 4:30 p.m.

Sandwich breaks are served for a minimum of 10 people from 11:30 a.m. to 2:00 p.m.

Cocktails and aperitifs are served for a minimum of 25 people from 4pm to 8pm.

### ADDITIONAL COSTS

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Night work and overtime surcharges will be applied per person.  
(start from 8:00 p.m. for all hours worked)

Employees	per hour	CHF 60.-
Manager	per hour	CHF 80.-

9

### CONDITIONS

#### Conditions

Same-day orders are subject to a priority handling surcharge :

Per order CHF 18.-

For all events, only orders placed 48 hours in advance will qualify for the full range of services described in our brochure and will be invoiced.

Invoices are due within 30 days.

All prices are in CHF and exclude VAT.

For all payments excluding VAT, please provide us with the VAT exemption form.

Current VAT applies.

**For general terms and conditions of sale, please consult the link below:**

### CONDITIONS GÉNÉRALES DE VENTE

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<https://www.sv-group.ch/de/catering/agb>



## GENERAL

### DÉCLARATION & ORIGIN

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Switzerland: turkey, chicken, veal, pork and beef

Shrimps: Sout East Pacific / Farming

Salmon: North East Atlantic / Farming

Anchovies : Spain /Wild

Tuna : South East Pacific / Farming

### CONTACT

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10

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