OXFORD AND CAMBRIDGE CLUB OF GENEVA



Members and their guests are cordially invited to a special dinner with University of Oxford's Vice Chancellor Professor Andrew Hamilton.

Venue: Restaurant La Perle Du Lac (Rue de Lausanne 126, Geneva)

Date: Thursday, 14th May 2015 *

Time: 7:00 pm

Cost: 90 CHF

Dress: Lounge suit

Apéritifs will be available from 7:00 pm, and the dinner will follow at 8:00 pm.

The apéritifs will be served on the terrace with beautiful views on the Geneva lake and the Alps (weather permitting) and will be offered courtesy of our Club.

Payment for this dinner is to be made on arrival directly to the restaurant at the reception desk on the ground floor. Credit cards are accepted.

RSVP to Gregory Timofiejew by email at greg.t@cern.ch. Inscriptions must be received by Thursday, 7th of May. All registrations will be acknowledged. Please indicate your preferred choice of main course (Rack of Lamb or Wild Salmon, see menu below).

Sincerely yours,

Gregory Timofiejew Vicki Goodwin

^{*} Please note that this date falls on a public holiday in Switzerland (Ascension Day)

Menu for the Oxford and Cambridge Club of Geneva dinner on Thursday, 14th May 2015.

Amuse bouche

Velouté d'asperges blanches et pointes d'asperges vertes

(White asparagus soup and green asparagus tips)

Carré d'agneau en croûte d'herbes Légumes nouveaux et pomme mousseline

(Rack of lamb in herb crust)
(Spring vegetables and mashed potatoes)

<u>or</u>

Saumon sauvage et sa crème à l'aneth Légumes nouveaux et pomme mousseline

(Wild salmon with its dill cream)
(Spring vegetables and mashed potatoes)

Salade de fraises parfumée à la fleur d'oranger, glace à la double crème de La Gruyère et éclats de meringue

(Strawberry salad flavored with ice cream of La Gruyère and splinter of meringue)

Le vin blanc: Chasselas, Domaine des Molards Le vin rouge: Pinot Noir, Domaine des Molards