

M'

BANQUETS & MORE 2022

SUISSISSIME & LIVE YODLE

Adeline Donze

Restaurant Edelweiss

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Suississime
Restaurant Edelweiss



MANOTEL
HOTEL GROUP GENEVA

Please choose the same menu
for the whole group



Traditional

Dried beef from Valais (Boucherie Crettaz)

Edelweiss cheese fondue (Gruyère de Pampigny et Vacherin Fribourgeois)

Meringue with double cream from Gruyère and red berries coulis

CHF 50.-

Chaudron

Mixed salad

Beef fondue «Bourguignonne» and its four sauces, french fries

Mocca ice cream flambé

CHF 54.-

Swiss discovery

Edelweiss cheese fondue (Gruyère de Pampigny et Vacherin Fribourgeois) 1/4

Sliced veal à la zurichoise, with roesti potatoes

Home made appel strudel

CHF 58.-

Trio of Fondues

Edelweiss cheese fondue (Gruyère de Pampigny et Vacherin Fribourgeois)

Beef fondue «Bourguignonne» and its four sauces, french fries

Chocolat fondue «Favarger» with seasonal fruits

CHF 60.-



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for the whole group



Raclette *(up to 50 people)*

Dried beef from Valais (Boucherie Crettaz)

Cheese raclette served with potatoes

Meringue with double cream from Gruyère, red berries coulis

CHF 58.-

Chalet

Selection of dried meats and sausages from Valais

Cheese fondue moitié-moitié from Marsens

Bread, potatoes and 1 glass of Kirsch

Meringue with double cream from Gruyère, red berries coulis

CHF 58.-

Tasting

Raclette portion and dried beef from Valais

Perch filets sautéed in butter, and served with roesti

Cheese fondue Edelweiss (Gruyère de Pampigny et Vacherin Fribourgeois)

Chocolat fondue «Favarger» served with seasonal fruits

CHF 70.-

Cocktails



Welcome drink

1 glass of white or red wine or 1 glass of fruit juice

Peanuts and crisps

CHF 5.- (par person)

The Suississime

White and red wine from Geneva, fruit juice, soft drinks, mineral water & beer

Selection for dried meats and sausages from Valais and Gruyère & Tête de Moine cheese

CHF 25.- (per person) for 30 minutes

CHF 35.- (per person) for 1 heure



Drinks Packages



La Désalpe



One bottle of wine for 3 personnes

White wine from Genève AOC

Red wine from Geneva AOC

Domaine des 3 Etoiles

or

50cl Feldschlösschen beer

1 Liter of mineral water for 3 persons

1 coffee or tea per person

CHF 18.- (per person)

L'Edelweiss



½ bottle of wine per person

White wine from Genève AOC

Red wine from Geneva AOC

Domaine des 3 Etoiles

1 Liter of mineral water for 3 persons

1 coffee or tea per person

CHF 22.- (par person)

Le Genevois



½ bottle of wine per person

White wine: Kerner

Domaine des Champs Lingot

Red wine: Merlot Barrique

Domaine des Champs Lingot

1 Liter of mineral water for 3 persons

1 coffee or tea per person

CHF 32.- (par person)

Le Valaisan



½ bottle of wine per person

White wine : Petite Arvine AOC

Red wine: Humagne rouge AOC

Domaine de Varone

1 Liter of mineral water for 3 persons

1 coffee or tea per person

CHF 35.- (par person)

Le Neuchâtelois

½ bottle of wine per person

White wine : Pinot Gris

Red wine : Pinot Noir

Domaine des Champs Lingot

1 Liter of mineral water for 3 persons

1 coffee or tea per person

CHF 37.- (par person)

The «without alcohol»

2 soft drinks au choix

1 Liter of mineral water for 3 persons

1 coffee or tea per person

CHF 18.- (par person)

Cooking Class



Cooking class and fondue tasting

Cheese fondue cooking class

Taste your fondue and choose one drink

(1 glass of wine, red or white, or a soft drink or a glass of fruit juice)

CHF 50.- (per person)

Cooking class, tasting and dinner

* Cheese Fondue cooking class

* Taste your fondue as the starter

* Main dish of your choice between:

Beef fondue «Bourguignonne», french fries and a variety of sauces

or

Roestis Végétarien or Roesti with bacon, cheese & egg

or

Perch filets with french fries and a green salad

* Dessert

Meringue and double cream fro Gruyère, with red berries coulis

* One glass of wine, red or white, or a soft drink or a glass of fruit juice

CHF 85.- (per person)

Duration

From 30 to 45 min for the cooking class, then 30 min for the tasting

Horaires

Between 17h30 and 19h00

Number of participants

Group of 4 guests in the kitchen or in the Chalet, bigger groups in the big dining room