

# End of year Suggestions

**SUISSISIME & LIVE YODLE**

For customised offers, cocktails and reservations please contact :

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# BANQUET MENUS

*The same menu for the whole group*

## CHALET REVISITÉ

- Dried beef from Valais, Boucherie Crettaz, Ayens
- Cheese fondue « moitié-moitié » from Marsens, clovis bread, « grenailles » potatoes (one glass of Kirsch)
- Meringue with double cream from Gruyère, red berries coulis

**CHF 59.-**

## THE GENEVA TERROIR

- Malakoff fried cheese, served with salad
- Valaisan sorbet
- Absinthe flavored Capon fricassée, sauted homemade Spätzli and porchini mushrooms
- Meringue & double cream, apple strudel & chocoale cake

**CHF 54.-**



## TRIO OF FONDUES

- Edelweiss cheese fondue
- Meat fondue as per your choice : Bacchus (wine) Burgundy or chinese, beef fondue served with french-fries and four sauces
- Chocolate fondue seasonal fruit

**CHF 65.-**

## THE TASTING

- Gruyère pastry puff ans smoked salmon canapé
- Breaded Tomme cheese from Geneva with Mesclun salad and dried meat
- Perch fillets in thintart and aubergine caviar
- Honey glazed duck breast, gratinated cardons
- Gourmet coffee

**CHF 72.-**



# SPECIAL MENU

## MENU WITHOUT GLUTEN, WITHOUT LACTOSE OR VEGETARIAN

- Seasonal vegetables salad
- Trout fillets virgin sauce and herbs, sweet potatoes in french fries

Or

- Vegetarian roesti with fried egg, cheese and vegetables
- Fresh fruits salad

CHF 50.-

## VEGAN MENU

- Seasonal vegetables salad
- Vegan fondue made with cashew nust (Geneva)
- Fresh fruits salad

CHF 47.-





# OUR COCKTAILS

## WELCOME DRINK

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

Peanuts and crisps

CHF 5.-

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## THE SUISSISSE

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.- for 30 minutes

CHF 35.- for 1 hour



## THE LEMAN

(for 45 minutes)

Cocktail « Le Genevois»

+

Vermouth, Anisés, Porto, Suze

5 toasts per person

5 feuilletés per person

CHF 45.-

## INCLUDING MUSICAL ENTERTAINMENT

Entertainment is provided by a musician throughout your meal.

he programme includes both typical swiss songs as well as the famous yodel which was used by shepherds to communicate with each other from one hill to the next in former times.



# DRINKS PACKAGES

## LA DÉSALPE

One bottle of wine for 3 persons  
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 pers.)**

## 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.- (per pers.)**

## LE GENEVOIS

½ bottle of wine per person  
White wine : Chardonnay  
Domaine des Grands Buissons  
Red wine : Pinot noir  
Domaine des Grands Buissons  
1 Liter of mineral water for 3 persons  
1 coffee or tea per person

**CHF 32.- (per pers.)**

## 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.- (per pers.)**

## LE VAUDOIS

½ bottle of wine per person  
White wine : Aigle les Murailles AOC Chablais  
Red wine : Aigle les Murailles AOC Chablais  
Domaine Henri Badoux  
1 Liter of mineral water for 3 persons  
1 coffee or tea per person

**CHF 36.- (per pers.)**

## LE NEUCHÂTELOIS

½ bottle of wine per person  
White wine : Pinot Gris  
Red wine : Pinot Noir  
1 Liter of mineral water for 3 persons  
1 coffee or tea per person

**CHF 37.- (par pers.)**

## 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)**

## COURS, DÉGUSTATION ET DÎNER

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

### Time

At 5.00 pm before the service

### Number of participants

Group of 2 guests in the kitchen or in the Chalet, bigger groups in the big dining room



# FONDUE CLASS