



# Edelweiss Restaurant

## CHEESE FONDUE LOVER? Become a fondue master !

Our Chef teaches you the art of cooking  
cheese fondue, the Swiss national dish.

ENJOY TWO TYPES OF EXPERIENCES:

**"FONDUE DISCOVERY"** .....CHF 50.- (per pers.)

- Fondue cooking class
- Fondue tasting as a starter of your dinner
- 1 drink of your choice

**"SUISSISSIME"** .....CHF 85.- (per pers.)

- Fondue cooking class
- Fondue tasting as a starter of your dinner
- Main Dish to choose between:  
"Fondue bourguignonne" (meat fondue) and homemade French fries  
or  
"Complete" Roesti (sauteed potatoes with bacon, cheese and egg)  
or  
Perch filets and homemade French fries
- Dessert: artisanal meringue with double Gruyère cream  
and red fruit coulis
- 1 drink of your choice

**Duration** - Cooking class: around 30 to 45 min, tasting: 30 minutes

**Schedule** - From 5:30 p.m. (before the service)

**Number of participants** - Up to 3 participants: the fondue cooking classes are in the kitchen - From 4 participants, the cooking classes are in the restaurant

**Certification** - Delivery at the end of the course of the Diploma "Fondue Expert". Up to 50 people



**Edelweiss Restaurant** • Hôtel Edelweiss

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