

GROUPS MENUS 2025

For personalized offers, please contact:

Camille Hidalgo Diaz

Assistante F&B

☎ +41 22 544 51 71 / 544 51 51

edelweiss.FB@manotel.com



❁ MENUS BANQUETS ❁

Chaudron Menu

58.-CHF per person

- *Mixed salad*
- *Beef fondue «Bourguignonne» and its three sauces, french fries*
- *Dame blanche*

Traditionnal Menu

60.-CHF per person

- *Valais dried beef (Crettaz Butchery)*
- *Edelweiss cheese fondue*
- *Artisanal meringue with Gruyere double cream and berries coulis*

Chalet Menu

66.- CHF per person

- *Valais dried beef (Crettaz Butchery)*
- *Edelweiss cheese fondue, bread, potatoes, and 1 glass of kirsch*
- *Artisanal meringue with Gruyere double cream and berries coulis*

Thank you for choosing a single menu for all the guests.

❁ MENUS BANQUETS ❁

Menu Trio of fondues 67.- CHF per person

- *Edelweiss cheese fondue*
- *Bourguignonne fondue with three sauces, french fries*
- *Chocolate fondue with fresh fruits*

Raclette Menu 72.-CHF per person

- *Valais dried beef (Crettaz Butchery)*
- *Cheese raclette portion served with potatoes*
- *Artisanal meringue with Gruyere double cream and berries coulis*

Up to 50 people

Tasting Menu 75.- CHF per person

- *Portion of Raclette and dried beef from Valais*
- *Perch filets sauteed in butter and served with roesti*
- *Edelweiss cheese fondue Moitié-Moitié*
- *Chocolate fondue with fresh seasonal fruits*

Thank you for choosing a single menu for all the guests.

✿ OUR APPETIZERS ✿

Welcome drink CHF 9.- per person

- 1 glass of white or red wine (*edelweiss reserve*) or fruit juice
- Peanuts and chips

Le Suississime CHF 29.- pp 30 minutes / CHF 39.- pp 1 heure

- White and red wine from Geneva, fruit juices, sodas, mineral water & beers
- Swiss dried meats, smoked sausage, and dry-cured ham from Valais
- Swiss cheeses (Gruyère and Tête de Moine)

The Lemman CHF 49.- per person 45 minutes

- "Silverstar" cocktail
- Vermouth, beer, soft drinks
- 5 mignardises per person
- 4 puff pastries per person



✿ DRINKS PACKAGES ✿

L'edelweiss CHF 23.- per person

A bottle of wine for 3 people

White wine: Chasselas Reserve Edelweiss AOC

Red wine: Gamay Reserve Edelweiss AOC

Domaine des 3 Etoiles or 50cl of Feldschlösschen beer

1 liter of filtered water for 3 people

1 coffee or tea per person

Le Valaisan CHF 39.- per person

Half a bottle of wine per person

White wine: Petite Arvine AOC

Red wine: Humagne rouge AOC Domaine de Varone

1 liter of filtered water for 3 people

1 coffee or tea per person

Le Genevois CHF 29.- per person

Half bottle of wine per person

White wine: Chasselas Edelweiss Reserve AOC

Red wine: Gamay Edelweiss Reserve AOC

Domaine des 3 Étoiles

1 liter of filtered water for 3 people

1 coffee or tea per person

Alcohol-free package CHF 21.- per person

1 mocktail, 2 soft drinks of your choice

1 liter of mineral water for 3 people

1 coffee or tea per person



edelweiss
RESTAURANT

❁ OUR FONDUE CLASSES ❁

Duration: 30 to 45 minutes for the class, then 30 minutes for tasting
Timings: At 5:00 PM or 5:30 PM

Number of participants: up to 25 people
In groups of 4 in the kitchen or larger groups in the dining area

Cheese fondue class and tasting CHF 70.- per person

1 drink of your choice (1 kir or 1 glass of white wine or 1 glass of red wine, or 1 glass of fruit juice)

Course, tasting, and dinner CHF 110.- per person

Fondue tasting and appetizer class
Main course choice: Burgundy Fondue with three sauces and homemade fries

or

Vegetarian Rösti

or

Perch fillets with homemade fries

Dessert: Meringue with double cream from Gruyère and red fruit coulis
1 drink of your choice (1 kir or 1 glass of white wine or 1 glass of red wine or 1 glass of fruit juice)

