

# MENUS YEAR-END BANQUETS 2024

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# ❁ MENUS BANQUETS ❁

## Gourmet Menu

62 CHF per person

- *Squash soup with crispy mushrooms*
- *Thinly sliced veal Zurich-style with golden rösti*
- *Toblerone white chocolate mousse*



## Revisited Chalet Menu

CHF 66 per person

- Valais dried meat (Crettaz Butchery)
- Edelweiss Half-and-Half Fondue, bread, potatoes, and 1 glass of kirsch
- Homemade meringue with Gruyere double cream and red berry coulis

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



# ✿ MENUS BANQUETS ✿

## Menu Trio of fondues CHF 67.- per person

- *Edelweiss fondue (Pampigny Gruyère and Fribourg Vacherin)*
- *Bourguignonne fondue with three sauces, french fries*
- *Chocolate fondue with fresh fruits*

## Terroir Menu CHF 70.- per person

- *Malakoff plate*
- *Valaisan hole (or "Valaisan Surprise" depending on context)*
- *GRTA chicken supreme with black trumpet mushrooms and a stir-fry of spätzli*
- *Gourmet plate*

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
- 1 glass of 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 deli meats, dried meat, smoked sausage, and dry-cured ham from Valais
- Swiss cheeses (Gruyère and Tête de Moine)

## The Lemman CHF 49.- per person 45 minutes

- "Le Genevois" Aperitif
- Vermouth, Anise, Port wine, Suze
- 5 canapés per person
- 4 assorted 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 Felschlösschen beer

1 liter of filtered water for 3 people

1 coffee or tea per person

## Le Genevois CHF 29.- per person

½ 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

## Le Festif CHF 52.- per person

Half a half-bottle of wine per person

White wine: Viognier La Clémence, Cave de Genève

Red wine: Douce Noire, Domaine des Abeilles D'or

1 dl of sweet wine

Autumn Sweetness, Domaine des Abeilles D'or

1 liter of filtered water for 3 people

1 coffee or tea per person

## Le Vaudois CHF 38.- per person

Half a bottle of wine per person

White wine: Aigle les Murailles AOC Chablais

Red wine: Aigle les Murailles Rouge AOC Chablais

Henri Badoux Estate

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

## 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: maximum of 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)

