

BANQUET MENUS

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

- Game terrine, Porto Flavored gelée
- Valaisan sorbet
- Absinthe flavored Capon fricassée, sautéed homemade Spätzli and porcini mushrooms
- Meringue & double cream, apple strudel & chocolate 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 from « Favarger chocolate factory » seasonal fruit skewers and « Cuchaule »

CHF 65.-

THE TASTING

- Gruyère pastry puff ans smoked salmon canapé
- Breaded Tomme cheese from Geneva with Mesclun salad and dried meat
- Duck foie gras crème brûlée, served with brioche bread
- Honey glazed duck breast, gratinated cardons
- Gourmet coffee

CHF 72.-



OUR COCKTAILS

WELCOME DRINK

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

Peanuts and crisps

CHF 5.- (per 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

From CHF 25 (per person)

★★★★★
Hôtel Edelweiss

**BOOK YOUR BANQUET AT THE
EDELWEISS RESTAURANT**

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