

A Proud Sponsor of the Swiss Benevolent Society of New York

Menu:

Appetizers

— Charcuterie Board —Selection of five different charcuteries

— The Mixed Board —
Selection of three different cheeses & three different charcuteries

The Fondues

The Traditional Fondue (Moitié-Moitié) —
 The Classic Gruyère and Vacherin, served with bread, potatoes, pickles and cornichons

— The Three Cheeses —
 A perfect mix of Gruyère, Vacherin and Val de Bagnes

Dessert

Mousse au Chocolat —
 A delicious house-made recipe with Swiss dark chocolate and olive oil

— Crème Brûlée —Soft and creamy vanilla crème brûlée

Beverages:

Coffee, Tea, Water, Soda, Wine (1 glass)