

The Millennium delicatessen offers a tasting workshop based on a passion for wine and cooking.

Convivial, educational and fun, the workshop offers you a unique experience to share with friends or colleagues, with clients or partners. The manager of the Delicatessen is pleased to welcome you and show you his selection of wines and champagnes, all accompanied by top-quality products meticulously prepared by our Chef, Fabien Foare, Meilleur Ouvrier de France.

Our tasting tables

ITALY CHF 36.-

Assortment of cold cuts Stracciatella and olive oil made easy Antipasti Piemontese Grissini and Pane Guttiau

White and red wines, discovering Italian grape varieties.

SWITZERLAND CHF 39.-

Duttweiler Caramel Gruyère Valaisan dried bacon Viande des Grisons Lightly smoked lake fish

White and red wines, discovering Swiss grape varieties.

PRESTIGE CHF 59.-

Home-made duck foie gras Marinated salmon fillet Seasonal pâté en croute

Millennium Selection Champagnes Blanc de Blancs and Rosé

We are available to organize a workshop tailored to your needs.



All our prices are in Swiss francs, including VAT.

OUR OFFER INCLUDES

- Presentation and tasting of the products and two wines or champagnes
- One-hour workshop led by the manager of the Delicatessen
- By reservation, 20 people maximum
- Monday to Friday from 11.30am

