



TASTING WORKSHOP

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

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

WHITE WINE

Pinot Grigio, Alto Adige
Tiefenbrunner

RED WINE

Dolcetto d'Alba, Piemonte
Luciano Sandrone Estate

CHF 32.00 per person

SWITZERLAND

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

WHITE WINE

Chasselas, La Côte
Les Frères Dutruy

RED WINE

Garanoir, Geneva
Clos du Château

CHF 36.00 per person

PRESTIGE

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

CHAMPAGNE

Sadi Malot, Blanc de Blancs, 1^{er} cru
Villers-Marmery

Sadi Malot, Bulles de Rosé
Villers-Marmery

CHF 54.00 per person

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



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 - 6 people minimum
- Monday to Friday (11.30am - 7.30pm)

All our prices are in Swiss francs, including VAT.

For reservations and information:

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