



## **FESTIVE SEASON AT THE HOTEL D'ANGLETERRE GENEVA**

When the surrounding mountains become white, the Hotel put its red fairy lights on, to welcome the 2008 Festive Season.

Celebrating Christmas at the Hotel d'Angleterre is not innocent. It means that you are ready to mix tradition, refinement and infinite luxury of both hospitality and service!

Whether at the Windows Restaurant or in one of our Private Dining Rooms, such as the lake facing Observatory, it is the right moment to reserve your festive venues.

Click on [www.danglerterrehotel.com](http://www.danglerterrehotel.com) to visit our rooms, restaurant and function Suites, then close your eyes and the magic drives you to Geneva.

Together, let's make of this moment a unique and memorable experience!

*The entire staff of the Hotel d'Angleterre*

### **RED CARNATION HOTELS GIFT CARD**

Hotel d'Angleterre, as a member of The Red Carnation Hotel Collection is proud to offer the flexible RCH Gift Card. This chargeable Gift Card is the perfect way to indulge a loved one for birthdays, anniversaries and special occasions or to say thank you for a job well done. Whatever the occasion, give the unique experience of elegant and sublime luxury and courteous, professional service that Red Carnation Hotels have perfected.

The RCH Gift Card can be used on a wide range of luxurious experiences; enjoy especially composed wine cellar personally selected by our award-winning Sommelier, arrive in style with a chauffeur driven Bentley from the airport to Hotel d'Angleterre, have our expert Concierge team arrange an unforgettable day in Geneva.

### **TRADITIONAL HIGH TEA AT THE HOTEL D'ANGLETERRE**

You are looking for an original way to celebrate Christmas! The Hotel d'Angleterre will be happy to welcome you from December 07<sup>th</sup>, 2.30pm-6.30pm, to make you discover its Christmas Afternoon Tea:

Selection of traditional Christmas cakes

Mini crème brûlée, fruit basket

2 scones with traditional accompaniment

Finger sandwiches, box of homemade chocolates

A glass of Ruinart Champagne

This unique High Tea is offered at CHF 55. - Per guest.

Crazy about tea, coffee or chocolate! Our Chef Pastry grants you with his brand new "A la Carte" selection of Afternoon Tea:

High Tea special Tea

High Tea special Coffee

High Tea special Chocolate





## **FESTIVE PACKAGES TO SPEND A NICE WINTER IN GENEVA**

Let's take time to enjoy the Christmas Fantasy in Geneva's old town. Stroll through Geneva's traditional Christmas Market and come back to the Hotel to pamper yourself in your elegant room.

From December 19th until January 12th, the two following packages are available for you:

### **Dream Winter**

- Two nights in an elegant classic room
- A basket of "Biscôme", an authentic baked Swiss treat and a bottle of Vin des Glaciers
- A CD of traditional Swiss Christmas Carols
- Delicious buffet breakfast daily  
A "Mont Blanc 4807" cocktail for two in our Leopard Lounge, listening to the rhythm and the beat of our live band
- A gastronomic 4-course dinner at Windows, accompanied by a bottle of "Vin des Glaciers" and an in-depth explanation of the wine by our Sommelier
- A traditional cheese fondue in a traditional restaurant.
- If you are staying on Christmas Day, a stocking stuffed with seasonal goodies will miraculously appear on your doorknob in the morning
- Access to the fitness and sauna
- Daily newspaper of your choice

### **Festive Season**

- Gourmet buffet breakfast for two
- Welcome drinks on arrival
- In-room fresh fruits and mineral water
- Daily newspaper
- Internet wireless access

## **SEASONAL MENUS AT WINDOWS RESTAURANT**

### **Christmas Eve Dinner**

Wednesday 24th December

Duet of amuse-bouche

Terrine of duck Foie gras and Dublin prawn poached in a liquorice milk.  
Date and fresh almond chutney

"Petit bateau" gratin of slightly smoked sole cannelloni and juniper  
Orange caramelised Salsify, tangy jus whipped with rocket butter

Single Malt chocolate granite

Supreme of chicken from Bresse seasoned with truffles  
British stuffing, fruits and root vegetables served with a jus flavoured with spices

Coffee and Macaroons

Fr. 125. - Per person





## **CHRISTMAS LUNCH**

Thursday 25th December 2008

Duet of amuse-bouche

Brittany lobster and crunchy old fashion vegetables  
Bisque prepared as a blanc-manger  
Clear soup with "wood spices"

Chestnut with old rum and vanilla flavours granite

Christmas turkey cooked in its juice  
Medley of winter vegetables from Geneva

Christmas treat

Coffee and Macaroons

Fr. 100. - Per person

## **NEW YEARS EVE DINNER**

Wednesday 31st December 2008

Trio of amuse bouche

Surprised poach egg  
Yolk whipped with smoked butter, toasted spice bread  
Leaf of Sucrine salad with exotic beetroot

Duet of scallop and duck Foie gras  
Thick cream with oyster, lentil and lime Mousseline

Wild salmon fillet marinated in pure malt Lagavulin whisky  
Arabica Blanquette sauce, trio of glazed carrots

New Year quince granite

Fillet of veal prepared with aniseed chocolate  
Potato cake with truffle, baby turnips and prunes

Brillat-Savarin with crushed truffle  
Young leaves flavoured with Port syrup

Mango and tea cream soup, iced yoghurt and rum lolly  
Exotic iced truffle

Snowball with winter flavours  
Milk chocolate mousse with winter-spices  
Saffron and candied orange sorbet

Coffee and Macaroons

Fr. 240. - Per person





## NEW YEAR'S EVE AT THE LEOPARD ROOM

Wednesday 31st December 2008

Let's 2008 vanish in the most elegant way! Enjoy an exceptional moment at the Leopard Room and celebrate 2009 listening to Romeo Blue live concert.

(Reservations are highly recommended)

Special evening means special treat!

To celebrate the coming New Year, Valter Soster our Bar Manager will propose a nice package including:

A glass of Champagne by Ruinart, canapés, petit fours and streamers, blowouts, confetti...

From CHF 100. - Per guest

## CHRISTMAS PARTY MENUS

### Festive Menu

#### Duet of Amuse-bouche

Heart of smoked salmon, cauliflower and exotic Chantilly  
Tossed salad with oil flavoured with Gironde caviar

#### Mandarin Vodka Sorbet

Roasted ribs and fillet of venison with dried fruits and nuts  
Spicy cocoa bean jus  
Fruit and vegetable stew

Lemon iced yoghurt, hazelnut crisp  
Lime and ginger jelly, mango and carrot sorbet

#### Coffee and macaroon

Fr. 105. - Per guest

### Gala Menu

#### Duet of Amuse-bouche

Royal of duck Foie gras and lobster  
Medley of figs and truffles with Port caramel

Steamed sea bass coated with ginger mustard  
Fresh herb and fennel clear soup  
Raw and cooked season vegetables

#### Pimm's and cucumber granite

Roasted supreme of chicken from Bresse, leaves of lettuce braised with carrots  
Plainpalais Swiss chards with gravy

Macaroon with apples candied in vanilla honey  
Whipped cream with cider syrup and ice cream

#### Coffee and macaroons

Fr. 125. - Per guest





### Prestige Menu

Gourmet Amuse-bouche

Foie gras "7 Marvels"

River crayfish tails marinated in Espelette pepper

Grapefruit and whisky granite

Steak of veal slowly cooked, Pinot Noir sauce  
Potato and apple mousseline, trio of stuffed vegetables

Warm chocolate cake with poached pear  
Williamine liquor and vanilla seeds sorbet

Coffee and macaroons

Fr. 140. - Per guest

### Truffle Menu

Amuse-bouche

Truffle and Parmesan shavings with scented oil

Féra fish fillet with truffle butter  
Pumpkin soup with cream and a hint of truffle

John Dory with celery brewed milk  
Potato cake with truffle, bone marrow brioche bread

Royal Pineau wine and truffle granite

Truffle supreme of farmhouse capon, Blanquette sauce with Foie gras  
Salsifies stuffed with old-fashioned vegetables

Brillat Savarin cheese with truffle pieces and Frisée salad with old Port

Vanilla truffle ice cream

Black diamond festive delicacy

Coffee and macaroons

Fr. 190. - Per guest

