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# Cheesy DOES IT

Geneva may well be best known for its luxury watches, but it's also one of Switzerland's finest fondue cities

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**Geneva is said to have one of the highest concentrations of fondue-serving restaurants in the country,** which – in a place where fondue vending machines are a normal sight in rural cantons – is no small achievement. The city's signature preparation is the classic *moitié-moitié*, a half-and-half blend of Gruyère and Vacherin Fribourgeois that melts into a nutty, distinctly Romande pot of comfort. So pull on your elasticated waistband and set out to tackle Geneva's unofficial winter sport: the fondue crawl.

### CAFÉ DU SOLEIL

Start at Café du Soleil in Petit-Saconnex – near the United Nations' European HQ – long regarded as the true monarch of Geneva fondue. One of the city's oldest bistros, it's almost always full and proudly claims to serve the best in town. The fondue is unusually pure, made with 100% Gruyère hand-selected from the village of La Roche, giving it a creamy, consistent flavour. Save room for *la religieuse*, the caramelised crust at the bottom of the pot.

### LES ARMURES

Head downhill to the Old Town for Les Armures, a 17th-century chalet-style restaurant. Tucked inside one of Geneva's most timeless hotels, the setting is pure charm: cobblestones, centuries-old walls and enough atmosphere to justify a glass of local Chasselas, the classic fondue pairing. Choose from the boozy moitié-moitié, tomato or mushroom-and-bacon versions, plus a satisfyingly retro beef fondue bourguignonne.

### LE GRUYÉRIEN

Next, hop on a tram to Le Gruyérien, which feels like someone picked up a chalet from the Alps and set it down in Plainpalais. This is the crawl's rustic heart: wooden beams, gingham tablecloths and cowbells. Try the creamier Vacherin-only Fribourgeois fondue or the goat's cheese version. They also offer a couple of more unusual varieties of foundue, including the broth-based Fondue La Bicheronne. Pace yourself, though, you're only three-quarters through.

### L'EDELWEISS

Finish at Edelweiss in the lively Pâquis district, a riot of chalet decor, cowbells and nightly folk music. Musicians yodel between courses and even play an alpenhorn the length of the staircase. The fondue menu is extensive, from the house Edelweiss moitié-moitié, made with eight-month-matured Gruyère and Vacherin to 100% Vacherin, and a mushroom version. If you somehow have room, they'll even bring a chocolate fondue.

