




# CUISINE HELVETICA

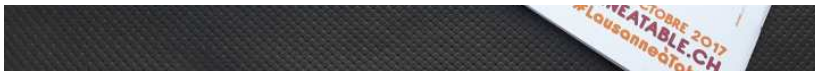
SWISS FOOD, DRINK & CULINARY TRAVEL

MARCH 17, 2017 •  5 (#COMMENTS)

## Lausanne à Table Hosts Fondue Party to Kick Off 2017 Season

**Lausanne à Table** (<https://www.lausanneatable.ch/>) just announced its exciting line-up of culinary events for 2017 with a fondue party at the Esplanade de la Cathédrale. What's new this year? Scroll down to find out...





“Y EN A POUR TOUS LES GOÛTS!” (There’s something for everyone!)  
when it comes to Lausanne à Table.

It’s no secret that I have developed a fondness for the Swiss city of Lausanne—the lake, the mountains, the cool shops and restaurants, the museums and more. With the 6th edition of Lausanne à Table’s season getting underway—a total of 50 events planned between March and October 2017—now I have even more reasons to visit what’s described as the “San Francisco of Switzerland.”

Along with its perennial events, such as the La Nuit de Boutefas, Ateliers Chocolat, Pique-Nique du 1er Août and [La Grande Tables des Lausannois](https://cuisinehelvetica.com/2016/07/12/la-grande-table-lausannois-2016/) (<https://cuisinehelvetica.com/2016/07/12/la-grande-table-lausannois-2016/>), here are some other fun events planned for 2017:

- **Apéro Tricot** (March 23 & September 21) – An opportunity to knit while enjoying an apéro with tapas from [Chez Elle](#). The event is open to everyone, even beginners. The workshop will be coached by master-knitter Julie of [Little Maille](#). Cost: CHF 40
- **Le Goût du Large** (April 30) – A day devoted to fish from the Lac Léman. Johannes de Graff, a professional fisherman, and Véronique Steffen of [Poissons du Lac](#) will be on hand to discuss how to prepare and cook fresh fish, such as féra, truite (trout), brochet (pike), écrevisse (crayfish) and perche (perch). In the early morning hours, it is also possible to reserve a place to accompany Johannes on a fishing trip. Cost: CHF 10-12; the fishing trip is offered free of charge.
- **Ateliers de pâtisserie et cuisine thaïlandaise pour enfants** (multiple dates from June to September): The [Beau-Rivage Palace](#) hotel will be offering cooking classes for children (sans parents) between the ages of 6-12 years old. There will be classes about pastries and Thai cuisine, so children can pick up techniques they can use at home. You must sign up in advance for the

class. Cost: Free.

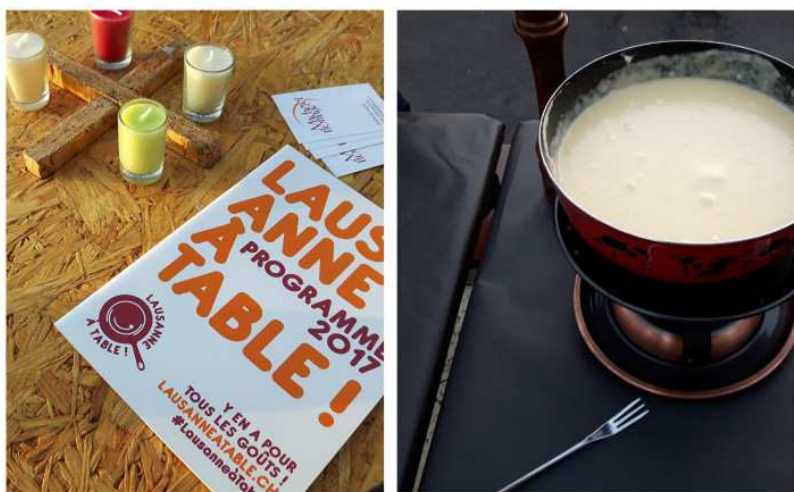
- **Miam Festival** (June 3-5): Lausanne à Table has hosted a FoodTrucks Festival for the last three years, and for 2017, this event has expanded into the Miam Festival. This new festival will include workshops for kids, master classes with grand chefs, cocktail demonstrations, restaurants, caterers, local food producers and much more! Cost: Free entry.
- **Bombance** (September 30): A chance to watch food-related documentaries and enjoy dégustations and an after-party into the wee hours of the evening at **Zinéma**. Cost: CHF 35 (drinks not included).



Guests arriving at the 2017 Fondue Party launch event for Lausanne à Table.

In 2012, Lausanne à Table started as a municipal program, when the city was chosen as the “Ville du Goût” for Switzerland’s **Semaine du Goût** (<http://www.gout.ch/>) (week of taste). Since that time, it has grown to become an independent association, while continuing to receive financial support from the city. Today, its partners also include **Lausanne Tourisme** (<http://www.lausanne-tourisme.ch/fr/>), **Raiffeisen** (<http://www.raiffeisen.ch/raiffeisen/internet/rb0027.nsf/sitzcode/0451/?OpenDocument>) and others. It currently has 130 members, including local restaurants, food producers, winemakers, breweries and more. The

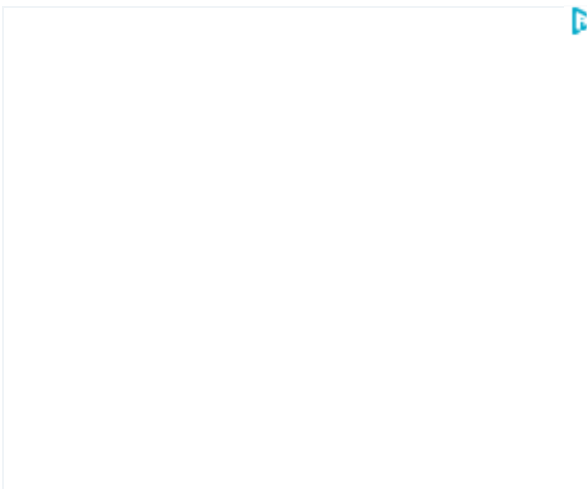
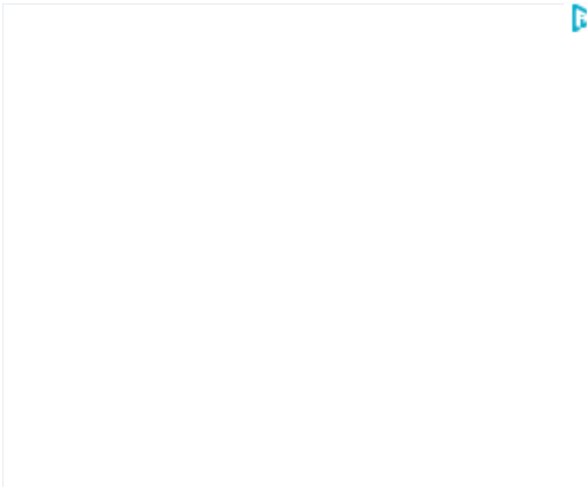
events organized under Lausanne à Table had an estimated 45,000 participants in 2016.



The 2017 program for Lausanne à Table and the delicious fondue from Macheret Fromage.

**With the [website \(https://www.lausanneatable.ch/\)](https://www.lausanneatable.ch/) launch today, the enrollment period has begun for Lausanne à Table's 2017 program!**

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5 replies »

I love the imagination organizers put into events: mixing food with knitting, documentaries, ateliers, etc...thanks for sharing the information about these upcoming events...I'm sure they will be great fun as well as very tasty.

Reply

I agree! They really have events for people of all ages and interests, and many of these can be attended for free. Lausanne is such a fun city. 😊

Reply

Great article! thanks for all the good advice

Reply

Hey, thanks! You're very welcome! Have you been to any of these events in previous years? Lots to choose from! Hope you're enjoying the beautiful sunshine today.

Reply

I did la semaine du goût and the food truck festivals and both were Great! Can't wait to try out your suggestions 😊

**Chef Elodie  
Manesse Wins  
Swiss National  
Culinary**

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