

SWISS CULTURE FROM HOME



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Early November 2023

Dear Friends of Switzerland,

Get ready to embrace the vibrant hues of November as we bring you a cornucopia of cultural events happening this month! Between art at the Phillips Collection and award-winning Swiss literature at the Alliance Française, we invite you to immerse yourself in a very Swiss journey. To top that off, why not join the Swiss Club of Washington, D.C., for an evening of delicious raclette? And if that wasn't enough, we're bringing you a mouthwatering Swiss recipe, straight from the snowy slopes, with the delectable *croûte au fromage*. November promises to be a month of cultural discoveries, and we can't wait to share it with you!

Please continue to check our website, social media channels, and events calendar, where we are providing regular updates, for more cultural content. Have you found something we're missing? What would you like to see more of? Let us know – [we would love to hear from you](#).

We hope you continue to enjoy, and take care!

Art

One-on-One: Ugo Rondinone / Louis Eilshemius

On display from November 7, 2023 to January 14, 2024

The Phillips Collection

1600 21st Street, NW, Washington, D.C.

Reserve your tickets [here](#)



Source: [Phillips Collection](#).

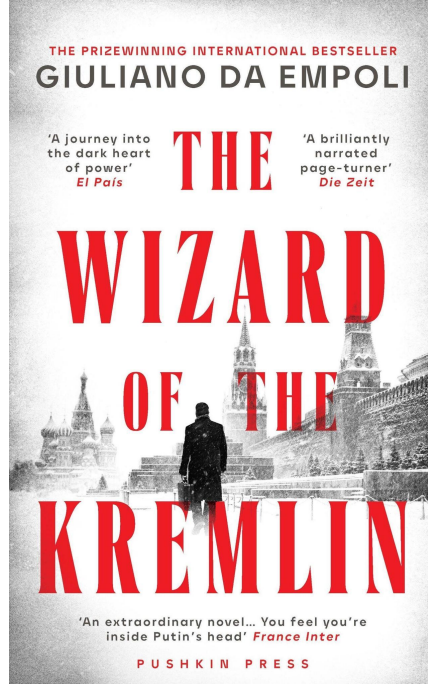
Are you familiar with Ugo Rondinone or Louis Eilshemius? Both are visionary artists who have left a lasting imprint on the world's artistic landscape. From November 2023 through January 2024, the Phillips Collection invites you to a dialogue between nature and poetry; between Eilshemius, an enigmatic American artist, and Rondinone, a contemporary Swiss artist.

In addition, if you would like to take a break in the midst of your week, while deepening your connection to the artwork, the Phillips Collection invites you to a free, 30-minute online meditation on **November 15, 2023**, at **12:45 PM**. Following the meditation, guest curator Klaus Ottmann will give a spotlight talk about the exhibition. Register [here](#).

Literature

Book Talk: *The Wizard of the Kremlin*

Thursday, November 16, 2023 at 7:00 PM ET
Alliance Française
2142 Wyoming Avenue, NW, Washington, D.C.
Reserve your tickets [here](#)



Source: [Pushkin Press](#).

Join the Alliance Française of Washington, D.C., on November 16 for a thrilling book discussion in French with Giuliano da Empoli.

This will be a unique opportunity to discover the Italian-Swiss author's debut, and already best-selling, novel, *The Wizard of the Kremlin*, which won the prestigious 2022 *Grand Prix du roman de l'Académie française*. Following the character of Vadim Baranov, the novel takes readers on an exciting journey into the inner workings of power in Russia.

Come and engage with Giuliano, be it in French or English, around this political intrigue!

Swiss Tradition

Swiss Club DC: 2023 Raclette Evening

Saturday, November 11, 2023 at 4:00 PM ET
Embassy of Switzerland
2900 Cathedral Avenue, NW, Washington, D.C.
Reserve your spot [here](#)



Source: [Swiss Club](#).

The Swiss Club of Washington, D.C. invites you for a delicious raclette dinner on November 11!

Indulge in the warmth of melted cheese, sizzling potatoes, and delectable toppings, all in the company of friends of the Embassy.

Tickets are limited for this one-of-a-kind event, so reserve yours early. This evening will take place outside, so warm clothing is recommended!

Cuisine

Croûte au Fromage

Adapted from a family recipe

Do you need even more cheese in your life? With temperatures gradually dropping as the fall progresses, this week we invite you to (re) discover one of Switzerland's most popular recipes: the famous *croûte au fromage*.

In Switzerland, this dish is best enjoyed after a day in the snow, or on a Sunday evening, before the week starts. The secret to a delicious *croûte au fromage*? Make sure the egg yolk is still runny, spreading generously over the delicious Swiss raclette cheese.



Source: [Betty Bossi](#).

For 4 servings, you will need:

Mixture:

11 oz	small onions
3	cloves of garlic
1/3 cup	white balsamic vinegar
3 tbsp	water
2 tbsp	honey
1	clove
Pepper, salt	

To assemble

8 slices	bread
1/3 cup	white wine
8 slices	ham
12 slices	Swiss raclette cheese

Topping

4	eggs
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Directions:

1. Preheat oven to 430°F.
2. Mix the small onions and all ingredients, including salt and pepper, in a saucepan. Bring to a boil, reduce heat, and simmer, covered, for approx. 5 minutes.
3. Place bread on greased sheet pan, drizzle with wine, top with the ham first and then the cheese slices.
4. Cook the *croûtes au fromage* for approx. 10 minutes in the upper half of the preheated oven.
5. Prepare 4 fried eggs in a pan.
6. Once the cheese is melted, remove the *croûtes au fromage* from the oven, place a fried egg on each serving of 2, sprinkle them with the onion-mixture, and add paprika and pepper.

Enjoy this delicious recipe with a glass of white wine, and... *Bon appétit!* We would love to see your culinary masterpieces: take a picture, post it on your social media, and don't forget to tag us – or send us an email with the picture to be featured in our next newsletter!

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