

# NEW YEAR'S EVE MENU

Amuse-Bouche

\*

Beef carpaccio, pickled seasonal winter vegetables,  
grapes, fennel pollen & cashew crème

\*

Jerusalem artichoke velouté, quail egg,  
truffle & caviar

\*

Confit char, juniper broth,  
pickled mushrooms, hazelnut, endive & pear

\*

Fig sorbet, honeycomb toffee & champagne

\*

Beef Wellington, mashed potatoes, glazed onions & jus

\*

Pomme Dauphine, baked Mont d'Or & apple chutney

\*

"Krafft" chocolate mousse with quince sorbet

7-COURSE MENU: CHF 165 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

DECLARATION:  
BEEF, CHAR, BREAD: CH  
CAVIAR: FR

PLEASE STATE THE CRITICAL ALLERGENS WHEN ORDERING  
SO THAT WE CAN TAKE THEM INTO ACCOUNT DURING PREPARATION.

# VEGETARIAN NEW YEAR'S EVE MENU

Amuse-Bouche

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Marinated beetroot, pickled seasonal winter vegetables,  
grapes, fennel pollen & cashew crème

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Jerusalem artichoke velouté, quail egg,  
truffle & algae "caviar"

\*

Confit German turnip, juniper broth, pickled mushrooms,  
hazelnut, endive & pear

\*

Fig sorbet, honeycomb toffee & champagne

\*

Vegetarian Wellington, mashed potatoes,  
glazed onions & vegetarian jus

\*

Pomme Dauphine, baked Mont d'Or & apple chutney

\*

"Krafft" chocolate mousse with quince sorbet

VEGETARIAN 7-COURSE MENU: CHF 149 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

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