

NEW YEAR'S EVE MENU

Amuse-Bouche

*

Homemade pâté en croûte with lamb's lettuce,
onion chutney, milk bread & toasted buckwheat

*

Pan-seared turbot with creamed savoy cabbage,
grapefruit beurre blanc, crispy onions & chive oil

OPTIONAL: WITH BRETON LOBSTER (50 g) + CHF 26

*

Pear & celeriac velouté with roasted apple purée,
toasted hazelnuts & brown butter

*

Port wine & blackcurrant sorbet with Champagne

*

Braised veal cheeks with Périgord sauce,
fondant potatoes & root vegetables

*

Selection of cheeses from Jumi with
fig mustard & fruit bread

*

Dark chocolate tart with crème fraîche ice cream
& fleur de sel

7-COURSE MENU: CHF 175 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

DECLARATION:
MEAT, BREAD: CH
FISH: ES
LOBSTER: 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

*

Homemade mushroom pâté, lamb's lettuce,
onion chutney, milk bread & toasted buckwheat

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Poached egg, creamed savoy cabbage, grapefruit beurre blanc,
crispy onions & chive oil

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Pear & celeriac velouté, roasted apple purée,
toasted hazelnuts & brown butter

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Port wine & blackcurrant sorbet with Champagne

*

Parsley risotto with sautéed mushrooms, P
érigord truffle & Parmesan

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Selection of cheeses from Jumi, fig mustard
& fruit bread

*

Dark chocolate tart, crème fraîche ice cream
& fleur de sel

VEGETARIAN 7-COURSE MENU: CHF 159 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

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