

CHRISTMAS MENU

Amuse-Bouche

✱

Beetroot carpaccio, smoked pumpkin cream,
rocket, hazelnut & juniper vinaigrette

✱

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

✱

Orange-lime sorbet, Champagne & olive oil

✱

Pink-roasted veal rump & sweetbreads,
chestnut jus, mashed potatoes & root vegetables

✱

Mascarpone ganache, apple-cinnamon compote,
white chocolate crumble, green apple & sorbet

5-COURSE MENU: CHF 112 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

DECLARATION:
MEAT, BREAD: CH
FISH: ES

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

VEGETARIAN CHRISTMAS MENU

Amuse-Bouche

✱

Beetroot carpaccio, smoked pumpkin cream,
rocket, hazelnut & juniper vinaigrette

✱

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

✱

Lime-orange sorbet, Champagne & olive oil

✱

Ricotta gnocchi, root vegetables,
Jerusalem artichoke purée,
glazed chestnuts, Parmesan foam, watercress
& toasted almonds

✱

Mascarpone ganache, apple-cinnamon compote
white chocolate crumble, green apple & sorbet

VEGETARIAN 5-COURSE MENU: CHF 105 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

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