

New Year`s Menu

Amuse Bouche

Roasted root vegetables, poached egg,
winter truffle & chives

Roasted scallop, chicory salad,
black salsify & citrus

Homemade mushroom consommé, boudin blanc,
croutons & fresh parsley

Passion fruit sorbet

Beef entrecôte cooked in one piece,
potato mousseline, onion & jus

Cheese variation, fruit bread
& homemade chutney

Champagne cream, lychees,
white chocolate, sour cream

CHF 158

incl. a glass of champagne shortly before midnight

DECLARATION

Scallops: France

Beef: Jenzer Natura Quality, Switzerland