



NEW YEAR'S EVE MENU/CHF 158

Crispy buckwheat crostini with foie gras and grilled vegetables

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Creamy lobster bisque with crème fraîche and herb

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Roasted Norwegian skrei with crispy almonds
choucroute au champagne and sauce beurre blanc

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Irish beef entrecôte with creamy morel sauce
Mousseline de pommes de terre, bouquet of colorful vegetables

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White poppy seed mousse on homemade gingerbread
flambéed meringue, red wine pear and pistachios

NEW YEAR'S EVE VEGETARIAN MENU/CHF 138

Crispy buckwheat crostini with noie gras and grilled vegetables

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Vegetabel bisque tropezienne

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Red cabbage roulade with crispy almonds
Choucroute au Champagne and sauce beurre blanc

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Planted steak with creamy morel sauce
Mousseline de pommes de terre and colorful vegetable bouquet

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White poppy seed mousse on homemade gingerbread
flambéed meringue, red wine pear, and pistachios