

NEW YEAR'S EVE MENU

7-COURSE MENU: CHF 162 P.P

EXCLUDING DRINKS

Amuse Bouche

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Marinated black salsify
with pickled mushrooms, chicory & shallots

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Jerusalem artichoke veloute
with grapes & hazelnuts

*

FISH Turbot
with potato mousseline, caviar & beurre blanc

or

VEGETARIAN Smoked parsnip
with mascarpone, quail egg, grapefruit & crispbread

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Goat's milk and honey sorbet

*

MEAT Pink veal rump & veal shank
with spaetzle, red cabbage & jus

or

VEGETARIAN Homemade porcini mushroom ravioli
with red cabbage & morel foam

*

Salty cheesecake, brilliat-savarin
& chutney

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Apple, almond, raisins
& rum

ALL PRICES IN CHF AND INCLUDING VAT.

DECLARATION:

CH MEAT
FR FISH

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