



- **CHF 180 pro Person**
inkl. Apéro
live Musik

Vegetarisches Menü
CHF 160



New Year Gala-Dinner at



Amuse-bouche

Beef / Peppers / Walnut

Home-cured magatello from Swiss young bull
refined with Sântis malt whisky, pepper relish
black walnuts, and gold

Carrot / Vanilla / Swiss salmon

Two-tone carrot-vanilla foam soup
with Swiss Alpine salmon from Lostallo GR and salted mandarin

Duck Liver / Zopf Bread / Plum

Fried French duck liver
Port wine plums with cinnamon and butter Zopf bread

Pear / Saffron / Williams

Homemade pear-saffron sorbet
with a shot of Williams pear brandy

Lobster / Black Salsify / Chervil

Fried lobster on black salsify ravioli
Kumquats and chervil foam

Veal / Blue St. Gallen / Romanesco

Duo of braised veal cheek and fillet from Swiss Farmer veal
on blue mashed potatoes, refined with thyme and Romanesco

Pineapple / Lychee / Coconut

Caramelised cayenne pineapple
with velvety coconut-lime cream and lychee sorbet

Petit Fours