



- **Vegetarisches Menü**
- **CHF 160 pro Person
inkl. Apéro**

live Musik



Silvester Gala-Dinner at



Amuse-bouche

Beetroot / Egg / Capers

Grisons Beetroot Tartare

Horseradish cream, fermented egg yolk, Sbrinz ice cream

Mustard caviar, micro greens, fried capers, pumpernickel soil, brioche

Carot / Vanilla / Planted Chicken Satay

Two-tone carrot vanilla foam soup

with Planted Chicken satay and salted mandarin

Couscous / Raita / Mushrooms

Warm vegetables couscous Roll

in rice paper, frisée salad, raita, marinated mushrooms, puffed rice

Pear / Saffron / Williams

Homemade pear-saffron sorbet

with a shot of Williams pear brandy

Risotto / Caponata / Parmesan

Saffron Risotto « Arancino»

Caponata, Parmesan foam

Cauliflower/ Pear / Brussels Sprouts

Roasted cauliflower

Pear, Brussels sprouts, black garlic, herb oil

Pine Apple / Lychee / Coconut

Caramelized cayenne-pineapple

with velvety coconut-lime cream and lychee sorbet

Petit Fours