



New Year's Eve Menu

STEAMED KING CRAB

avocado | citrus | radishes

GNUDI

Vacherin Mont-d'Or | Vin Jaune | black truffle

DOVER SOLE

confit potatoes | oscietra caviar | coquillage | seaweed Beurre blanc

QUAIL AND FOIE GRAS PITHIVIER

celeriac | apples | black walnut | sauce Perigord

WAGYU BEEF

"salad and fries" | sauce charcuterie

KIR ROYAL

rose champagne | blackcurrant sorbet | violet

COSTA RICA CHOCOLATE

light mousse | ginger | cocoa nibs sorbet

*With this menu
you support*

Make-A-Wish
SWITZERLAND

★ CHF 450





Vegetarian New Year's Eve Menu

SALAD ROUGE

beetroot | seidenbüffel | blackcurrant | lavender honey

GNUDI

Vacherin Mont-d'Or | black truffle

ORGANIC EGG

celeriac | hazelnuts | Vin Jaune

BARBECUE BUTTERNUT SQUASH

pointed cabbage | spiced pumpkin velouté | Périgord truffle

CEREAL RAGU

violet artichoke | wild mushrooms consommé

KIR ROYAL

rose champagne | blackcurrant sorbet | violet

COSTA RICA CHOCOLATE

light mousse | ginger | cocoa nibs sorbet

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