

Banquet Gala Dinner Menu



Amuse Bouche

Foie gras accompanied by dark chocolate, apple and white port wine

Terrine of “Loch Duart” salmon

with baby spinach and borage-buttermilk emulsion

Lobster bisque

with grilled scallop and purple curry

Duet of Omaha wagyu beef

stewed short ribs and sous-vide cooked beef filet and port wine glace
pistachio polenta, mixed vegetables
5 grams of white truffle

Champagne mousse

with stewed quince and Piemont hazelnuts

EUR 448

including house wines, beers and soft drinks