



New Year's Eve 2021

Amuse Bouche

*Pumpernickel mousse
Papaya avocado salad with bresaola & hay
Hot Shot*

Appetizer Buffet

*Goat cheese crepe lasagne
Caesar salad
Roast beef | passion fruit vinaigrette | roasted onions
Smoked trout | cranberry | parsnip salad
Dried meat | dried apricot | cornichons
Tramezzini roll | avocado | raw ham typo parma
Vitello Tonnato | caper vinaigrette | baby leafs
Various raw vegetable salads
Homemade bread and dips*

Soup buffet

*White tomato cream
Consomme Double
Gruyere cheese soup*

Intermediate course

Soft shell crab | saffron risotto | grana padano cheese | fennel

Sorbet

Yuzu lemon sorbet | kalamata olive | martini bianco

Main course

*Fillet of beef stuffed with mountain herbs on port wine juice
Tuffed polenta | onion soubise | savoy cabbage | colourful beets*

Dessert Buffet Surprise with Live Dessert Station

Friandises Maison

CHF 120

*Children 6-11 years CHF 50 | Children 12-16 years CHF 65
all children 0-16 years can also order from the children's menu on the spot*