

New Year's Eve menu

Roasted potato praline filled with lobster, poppy leaves, sturgeon caviar
and lemon broccoli cream.

Black cod balls on chickpea stew, soy foam, papacelle (pepper) and Thai
asparagus

Fillet of beef in Jerusalem artichoke crust, wild vegetables, Alpine truffle
and Parmesan sauce

Foie gras and polenta ravioli in goose consommé
with cocoa beans

Grilled pike-perch fillet and bbq scallops on pumpkin cream, lentils with
balsamic vinegar and dried spinach

or

Lamb shoulder cooked at low temperature on cabbage, bacon and onions
with rosemary sauce and roasted pepper foam

CHF 160.00 per person

Guests who book half board for their whole stay,
will only pay an extra charge of CHF 30.00
for the New Year's Eve menu.

