

new year`s eve 2018

amuse bouche

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home-cured swiss salmon trout fillet, crayfish salad,  
pumpkin baumkuchen, marinated brussel sprouts

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pot au feu from swiss venison,  
root vegetables, baked quail egg

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ravioli and veloute from swiss ribelmais goose, braised savoy cabbage, quince

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carp`s praline, fried, risotto ticino, white wine foam, swiss caviar

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champagne and lemon sherbet

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duet of limousin beef, medium-roasted tenderloin and braised short rib,  
gravy, crispy herb croquettes, sautéed pointed cabbage

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pommes d`or

5 course menu chf 155

6 course menu chf 175

7 course menu chf 195