

# Christmas Eve menu

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Monday, 24<sup>th</sup> December 2018

Duck liver mosaic with Armagnac  
Fig chutney and brioche

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Crustacean cream soup with rock lobster salpicon

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Fillet of turbot with salmon mousse on red shallot emulsion  
Green asparagus tips and sesame fleurons

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Beef fillet «Black Angus»  
Périgord truffle sauce  
Noisette potatoes  
Glazed winter vegetables

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Ginger bread ice-parfait and marinated mandarin fillets

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Christmas biscuits

Complete menu CHF 158.—  
Menu without fish CHF 128.—

# Christmas menu

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**Tuesday, 25<sup>th</sup> December 2018**

Mango and papaya tatar with spiny lobster in sesame crust  
Curry emulsion

or

Risotto with white Alba truffles

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Clear ox-tail soup with sherry

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Anglerfish medallions  
Champagne sauce  
Potato pearls with saffron  
Stewed leek

or

Roasted Simmental veal rack  
Rosemary sauce  
Potato gratin  
Seasonal vegetables

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Variation of Christmas desserts

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Christmas biscuits

Menu CHF 119.—

Dear guests

We are glad to offer you as well our à la carte menu

## New Year's Eve menu

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Monday, 31<sup>st</sup> December 2018

Glass of champagne

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Half a lobster with tuna sauce and red caviar

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Clear chicken soup with quail egg

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Grilled fillets of sole and scallops  
White butter with carrots and ginger

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Veal mignons on madeira  
Duchess potatoes  
Vegetable bouquet

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Brie de Meaux with truffles  
Fig-nut bread

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Passion fruit ice-soufflé

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Biscuits

Complete menu CHF 195.—  
Menu without fish CHF 165.—

Dear guests

We would like to inform you that dinner will be served at 8pm.  
For reservations please contact us under the following telephone number  
+41 44 215 25 25

## New Year menu

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**Tuesday, 1<sup>st</sup> January 2019**

Smoked salmon fillet «royale»  
Candied onions and horseradish

or

Veal fillet carpaccio with truffle vinaigrette

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Lentil cream soup with lobster salpicon

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Tuna slice with herbs and champagne  
Mousseline potatoes with saffron  
Green asparagus

or

Beef fillet on red wine sauce  
Risotto with parmesan  
Vegetable bouquet

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Puff-pastry «Caesar» and mandarin sorbet

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Biscuits

Menu CHF 115.—

Dear guests

We are glad to offer you also our à la carte menu