

CHRISTMAS MENU

Un cordial salüt dal nos chef
Bassem Ayad

Mosaic terrine of veal and beef fillet
on passion fruit-paprika sauce and
avocado-lime cream

Porcini mushroom cappuccino
with nutmeg foam
filo dough-flûtes with mushroom trifolati

Plum sorbet with Vieille Prune

Grilled beef fillet on bordelaise sauce
potato gratin
sautéed baby carrots and cauliflower florets

or

Sautéed pike perch medallions
on pumpkin-coconut cream
roasted hazelnuts and balsamic-winter spinach

or

Fried celery steak
on buttered tagliatelle
pumpkin-coconut cream

Gingerbread parfait
with granny-smith chutney
zabaglione al prosecco and chocolate sprinkles

5-course menu
per person excluding drinks
CHF 120.-