

SAVOY

BRASSERIE & BAR

NEW YEARS EVE 2026

6 course menu
Wine pairing

CHF 325
CHF 128

AMUSE BOUCHE

"Oops!!! I dropped my Lollipop" Foie Gras
with White chocolate and Red Port wine

Filo-Tartlette
with Otoro Tuna and a spicy kick of Jalapeño

Delicate Tartlets (VEG)
with Mushroom and aromatic Truffle

FIRST COURSE

Gambero Rosso Carpaccio
topped with Oscietra Caviar and Orange

Beetroot Carpaccio (VEG)
served with Goat Cheese Cream and crunchy Hazelnut

SECOND COURSE

Lobster Tail
paired with Baby Gem Kimchi and Pumpkin

Chestnut Soup (VEG)
topped with a light "Quatre Épices" Foam

THIRD COURSE

Alba White Truffle Risotto
with Wagyu Tartare and Parmigiano Cream

White Truffle Risottol (VEG)
opped with Parmigiano Cream

FOURTH COURSE

"Oh, my dear!" Venison with roasted Red Endive
accompanied by Topinambur Purée and Berry Jus

Soft egg (VEG)
served with Baby Spinach and Potato Espuma

FIFTH COURSE

Fourme d'Ambert (VEG)
paired with Juniper, Pear and a crisp Walnut Crust

DESSERT

Semi-Frozen Hazelnut Nougat with Williams Pear