

## Christmas Eve Menu

## SELECTION OF FESTIVE CANAPÉS

Foie gras terrine, smoked duck, fig chutney Cheese fondue and black truffle kromesky Gratinated oyster with champagne sabayon

## **SUPPLEMENT OPTION**

50 g N25 oscietra caviar served with warm blinis and traditional garnishes

CHF 165

PUMPKIN VELOUTÉ lightly spiced

LOBSTER TAIL MEDALLION Brussels sprouts, kefir lime

## ROASTED WILD SWISS VENISON LOIN

Parsnip purée, glazed shallot, roasted beetroot, juniper berries and red wine sauce

CARAMELIZED PEAR vanilla mousse, gingerbread

CHF 175

With this menu you support

