

# SAVOY

BRASSERIE & BAR

## CHRISTMAS MENU 24. | 25. | 26. DECEMBER

3 Course Menu	CHF 98
4 Course Menu	CHF 118
5 Course Menu	CHF 138

### AMUSE WELCOME

#### Truffle Beef Tartare

served on a crisp Brioche Toast, topped with silky smoked Egg Yolk Cream, finished with Parmigiano  
or

#### Tartlets (VEG)

filled with a medley of Mushrooms, enhanced with Truffle

### STARTER

#### Foie Gras Parfait

paired with a Red Port wine reduction, Raspberry Gel, and roasted Panettone  
or

#### Tender Lobster

served with Fennel Salad and citrusy Orange  
or

#### Beetroot Carpaccio (VEG)

with Goat Cheese Cream and crunchy Hazelnuts

### FIRST

#### Pumpkin Risotto (VEG)

with caramelized Chestnuts and a rich Parmigiano Cream  
or

#### Mushroom Soup (VEG)

topped with delicate Truffle Foam

### MAIN

#### Beef Filet Rossini

served with Celeriac, Foie Gras, Perigord Jus accompanied by Perigord Truffle  
or

#### Confit Duck Leg

served with Parsnip Purée, Red Cabbage, Brussels Sprouts and Fig Jus  
or

#### Seabass

accompanied by Mussels and Dill Potatoes, finished with Oscietra Caviar Beurre Blanc  
or

#### Cauliflower (VEG)

paired with a 62°C Sous-Vide Egg, Sauce Mousseline and Perigord Truffle

### DESSERT

#### Christmas Parfait Cassata

with Marzipan

#### Profiterole

with a classic rich Chocolate filling

#### Silky Chocolate Mousse

with Madagascar Vanilla and Truffle