CHRISTMAS MENU

COLD STARTER

Foie gras parfait with Port,
raspberry gel, and roasted Panettone

OR

Lobster with fennel salad and orange

OR

Beetroot carpaccio with goat cheese cream
and crunchy hazelnuts

WARM STARTER

Pumpkin risotto with caramelized chestnuts and Parmesan cream

OR

Mushroom cream with truffle foam

MAIN COURSE

Beef filet with celeriac, Périgord jus and truffle

OR

Confit Duck Leg with fig jus, parsnip purée,
red cabbage and brussels sprouts

OR

Seabass with mussels and dill potatoes
and Oscietra caviar beurre blanc

OR

Cauliflower with 62°C sous-vide egg, sauce Mousseline
and Périgord truffle

DESSERT

Christmas Parfait 'Cassata' with marzipan
OR
Profiterole with chocolate filling

OR

Chocolate Mousse with Madagascar vanilla and truffle

2 COURSE MENU: CHF 89
3 COURSE MENU: CHF 115
4 COURSE MENU: CHF 135

MANDARIN ORIENTAL
SAVOY ZURICH