

Christmas Dinner Menu

SELECTION OF FESTIVE CANAPÉS

Mango coriander lobster cocktail, trout roe
Wild mushroom arancini
Beet tartare tostada, poached quail egg, Sbrinz

SUPPLEMENT OPTION

50 g N25 oscietra caviar served with warm blinis and traditional garnishes CHF 165

JERUSALEM ARTICHOKE AND BLACK TRUFFLE VELOUTÉ
Hazelnuts

DUCK BREAST "À L'ORANGE"
Celeriac and fennel, madeira jus

CHRISTMAS BAUBLE peanuts, salted caramel, chocolate sauce

CHF 155

With this menu you support



