

SILVESTER MENU

«FIRE & ICE»

A glass of Prosecco as a welcome drink

Amouse Bouche

Giant prawn tails flambéed in cognac
with plantain chips and lime cream
Galician-style octopus (garlic, parsley and paprika)
on lukewarm sweet potato foam

Ravioli with pumpkin and amaretti
on alpine cheese fondue, nut butter and black truffle aroma

Mango and lemon sorbet
with Prosecco and basil aroma

Veal fillet (cooked sous vide) in a pistachio crust
with Calvados sauce and honey mustard glaze
Crispy black pepper coral wafers
served with potato risolée with marjoram and grilled vegetables

Dessert trilogy

Small Marsala zabaglione with torrone

White chocolate mousse with morello cherries in port wine

Hazelnut and coffee semifreddo with salted caramel

CHF 95.00 per Persona