

**Christmas Eve**

**24<sup>th</sup> December 2025**

Amuse-Bouche

\*\*\*

Variation of scallop and yellowtail mackerel  
Passion fruit, wakame seaweed, sesame, ginger, ponzu sauce

\*\*\*

Creamy celery and truffle soup  
Roasted quail breast

\*\*\*

Roasted sea bass filet with saffron foam  
Three types of fennel and candied oranges

\*\*\*

Blood orange sorbet with mandarin liqueur

\*\*\*

Swiss beef filet and Canadian lobster with tarragon sauce  
Roasted polenta cube and winter vegetables

\*\*\*

European cheese selection from Maître Fromager Rolf Beeler  
Homemade fruit bread

or

Variation of exotic fruits with vanilla and caramel

\*\*\*

Friandises

Menu complete CHF 145.—

Menu without soup CHF 135.—

Menu without fish CHF 125.—