

New Year's Eve Inspiration

31st December 2025

Sparkling Ouverture

Sashimi of tuna filet
Cucumber, wasabi, ginger, sesame, soy

Thai curry soup
Chicken praline, chili, coriander

Tender saddle of lamb with lemon-thyme jus
Green beans, onions, bacon

Grilled South African scampi with shellfish sauce
Pea purée, fennel, trout caviar

Mandarin sorbet with white port wine

Roasted bison filet with tarragon jus
Sweet potato purée, vegetables, black garlic

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

Variation of yuzu, basil and coconut

Friandises

8-course menu CHF 225.—

7-course menu CHF 205.—

6-course menu CHF 190.—