

# New year's eve menu 2022

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## Menu

Lostallo salmon  
beetroot, mandarin, chestnut bread, dill

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Wild mushroom essence  
Duck liver, cranberry

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Swiss Alpine Sturgeon  
Smoked celery, chard, agrumen

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Passion-fruit-kaffir lime sorbet with champagne

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Regional beef fillet in a tramezzin-bread coat  
Veal milking, potato-tree cake  
Variation of winter beets

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Chocolate yuzu slice  
with lemon meringue and exotic fruits

CHF 278.00

## Vegetarian menu

Pumpkin balls  
beetroot, tangerine, chestnut bread, dill

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Wild mushroom essence  
goat cheese, cranberry

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Baked cauliflower  
Smoked celery, chard, agrumen

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Passion-fruit-kaffir-lime sorbet with champagne

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Truffle ravioli  
Regional truffle, Brussels sprout leaves, hazelnut  
Variation of winter beets

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Chocolate yuzu slice  
with lemon meringue and exotic fruits

CHF 210.00