

# New Year's magic 2025

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## Menu

Terrine of carrots  
with candied ginger, tarragon emulsion and soy rolls

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Sous vide cooked beef loin with Béarnaise sauce,  
Thyme potato soufflé and glazed romanescos

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Cheesecake tart with passion fruit,  
mango and crispy yogurt

CHF 115.00  
including 1 glass of Champagne