

Christmas Eve 2024

Composition with meat

Pumpkin carpaccio with pumpkin seed vinaigrette,
Pickled vegetables and orange gel

Parsnip cream soup with fried scallops
and black winter truffle from Lucerne

Sautéed fillet of Alpine pikeperch with carrot mousseline,
Cranberry jus and purslane

Crispy duck leg grandmother's style
with Madeira sauce, pretzel dumplings and red cabbage

Mini baked apple
with apple crumble, marzipan mousse and mulled wine sorbet

5- course gourmet menu CHF 135.00
4- course gourmet menu CHF 115.00
3- course gourmet menu CHF 95.00

Christmas Eve 2024

Meatless composition

Pumpkin carpaccio with pumpkin seed vinaigrette,
Pickled vegetables and orange gel

Parsnip cream soup with fried enoki mushroom praline
and black winter truffle from Lucerne

Grilled halloumi with carrot mousseline,
Cranberry jus and purslane

Celery steak in salt dough
with Madeira sauce, pretzel dumplings and red cabbage

Mini baked apple
with apple crumble, marzipan mousse and mulled wine sorbet

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4- course gourmet menu CHF 115.00
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