

# Christmas lunch menu 2024

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## Composition with meat

Salmon terrine with sweet and sour cucumber,  
Blini with sour cream and Oona caviar from Frutigen

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Creamy risotto from the Valle Maggia  
with wild mushrooms, garden cress and beurre rouge

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Muotathal flank steak with thyme jus,  
Duchesse potatoes and black salsify

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3 kinds of pear Helene

4-course gourmet menu CHF 89.00  
3-course gourmet menu CHF 72.00

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## Meatless composition

Vegetable terrine with sweet and sour cucumber,  
Blini with sour cream and caviar of the field

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Creamy risotto from the Valle Maggia  
with wild mushrooms, garden cress and beurre rouge

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Grilled seitan with thyme jus,  
Duchesse potatoes and black salsify

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3 kinds of pear Helene

4-course gourmet menu CHF 89.00  
3-course gourmet menu CHF 72.00