




NEW YEAR'S EVE MENU

31. 12. 2019



Ravioli

filled with spinach and quail egg served in cress foam

Riesling "No Sex just Riesling", Pfalz, 2017

Wild herb Salad

with scallops sautéed in vanilla butter

or

with red beet carpaccio
and estragon- lemongrass- espuma

Chablis 1er Crus, Beauroy, Domaine Hameline, Burgund, 2015

Yuzu Sorbet

Prosecco, San'Alberto Brut, Ruggeri, Valdobbiadene, DOC

Variation of Lobster and Langoustine

with filled artichokes and sauce bearnaise

Milan styled Arroz negro

La Marimorena, Rias Baixas DO, 2017

or

Veal Tenderloin from Appenzell

with Barolo sauce, blue potato puree from the St.Galler potato

bacon beans with airdried bacon from the Bundner alps

Châteauneuf-du-Pape, Domaine du Vieux Lazaret, Rhône, 2012

or

Truffle Tagliolini

with black truffle

Silentium Primitivo di Manduria DOC, Apulien, 2017

Chocolate Souffle

with caramel grid and fig ice cream

4cl Baileys with ice

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Champagner Toast Laurent Perrier

Menu CHF 145 incl. 1dl Champagne

Wine pairing +CHF 47

