

The background is a solid dark blue color, decorated with numerous small, circular gold confetti pieces of varying sizes scattered across the top half of the page.

New Year's Eve **MENU**

DECEMBER

31

2026

Let's ring in the New Year together!

STARTERS

Beef tartare

smoked mayonnaise | Sbrinz | brioche
CHF 34

Salmon roulade

cream cheese | horseradish | daikon | cress
CHF 27

Scallop

pan-fried | lime risotto | orange and fennel salad | dill
CHF 24

Beetroot carpaccio

burrata | walnut pesto | rocket
CHF 26

SOUPS

Champagne velouté

puff pastry twist
CHF 14

Parsnip soup

smoked trout
CHF 15

MAIN COURSES

Beef fillet

grilled whole | red wine jus
celery purée | Dauphine potatoes
CHF 54

Veal cheek

braised | creamy polenta | confit cherry tomatoes
CHF 47

Char

crispy-fried | porcini mushroom risotto | spinach | beurre blanc
CHF 42

Kohlrabi

stuffed and gratinated | mushroom strudel
mustard seed hollandaise | baked parsley
CHF 29

DESSERTS

Trio of desserts

chocolate mousse | banana tart | cinnamon ice cream
CHF 18

Selection of Swiss cheeses

CHF 24