

Silvester 2023

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# Menü

## **Langouste mi-cuite en sauce yuzu**

Poached medallion of spiny lobster, with Oona caviar and yuzu mayonnaise

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## **Soupe thaïe au curry rouge**

Curry coconut soup with crispy pork belly, sprouts and Thai basil

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## **Oeuf cocotte à la truffe**

Perfect poached egg (62 degrees), truffle espuma and parmesan chip

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## **Duo de Canard**

Ravioli filled with duck ragout, served with fried duck liver and white wine butter sauce

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## **Granité au Campari**

Refreshing Campari Granité

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## **Filet de bœuf à la moelle**

Pink roasted fillet of beef with bone marrow hollandaise, spinach and "Pommes Anna"

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## **Assiette de fromage**

Selection of hard and soft cheese, with its garnishes

**and / or**

## **Gâteau au chocolat royal**

Rich chocolate ganache with sour cream ice cream

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Menu with cheese or dessert  
(7 courses) CHF 170

Menu with cheese and dessert  
(8 courses) CHF 182