

New Year's Eve

Apero recommendation

*Laurent Perrier Brut
Champagne - Laurent Perrier
Glass (10cl)
16*

*Spiced New Year
Prosecco with home made spice syrup,
orange and mint
13*

*Vertschi 2021
Non alcoholic Verjus (grape juice)
with home made spice syrup,
orange and mint
11*

*Tatar of the Canadian snow crab
on celery with wasabi pearls
and jelly of green apples*

*Trilogy of cauliflower
with confit leg of the Swiss duck*

*Bisque of the Atlantic lobster
with lobster meat and tobacco onions*

*Sautéed sweetbread
on lukewarm Beluga lentil-salad
Orange sauce with Grand Marnier
and small cranberry brioche*

*Roasted Swiss veal filet
in a forest mushroom-bread coat
and braised veal cheeks in a Kataifi dough
on truffled potato mousseline
and Flower Sprout*

*Coconut-pandanus mousse
with candied ginger and mirabelle sorbet*

Per person 142