

Christmas Menu

For the Christmas Eve & Christmas day for lunch



Crispy whitefish rillettes,
yuzu pearls and watercress

South-West duck foie gras marinated in white port and gorilla pepper,
candied fig marmalade, Nanterre brioche

Capon supreme confit with black truffle,
potato siphon with Vacherin Fribourgeois cheese,
butternut squash glazed with vegetable jus, caramelised onion condiment

Pre-dessert

Papua vanilla log with light chestnuts,
candied clementine

CHF 120.- per person

Fine meal accompanied by live music

RESERVATION REQUIRED +41 22 716 57 58

New Year's Eve Menu



Ancelin white oyster No. 3,
ponzu broth, daikon radish and green apple

Florentine-style millefeuille of South-West duck foie gras,
Victoria pineapple tartare with Martinique chillies, curry brioche

Roasted langoustine tails,
summer tomato extract, baba ganoush with saffron pistils,
bisque emulsion

Roasted white halibut with cardamom aromas,
maitake mushroom fricassee, seaweed dashi broth

Swiss veal fillet, stuffed Roscoff onions,
black truffle and pumpkin risotto,
citrus gel, roasted hazelnuts with cocoa beans

Pre-dessert

41% milk chocolate, passion fruit and kefir variations

CHF 220.- per person

Fine dining accompanied by live music

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