NEW YEAR'S EVE MENU

CHAMPAGNE APÉRO

THE OPENING
Duck Terrine

GREEN MOMENT
Variation of Root Vegetables

PASTA DELIGHT
Truffle Ravioli

FROM THE LAKE
Ceviche of Char from Ennetmoos

LAND MEETS SEA
Beef Fillet Surf & Turf
with Rosemary Duchess Potatoes
and Winter Charlotte

SWEET FINALE
Caramelised Baked Apple
with Vanilla-Cinnamon Sauce

6-Course Menu CHF 150