

MERRY CHRISTMAS

Champagner Brut
Collection 245, Louis
Roederer, France

Amuse-Bouche

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Beef tartare
with truffles and egg yolk cream
Beetroot carpaccio
with walnut vinaigrette and herb salad

Etna Bianco Giovanni
Rosso 2021, Carricante,
Sicily, Italy

Saffron-leek cream soup
with lobster tail
Saffron-leek cream soup
with vegetable straw

Mercurey «Clos Rochette»
Domaine Faiveley 2022,
Chardonnay, Burgundy,
France

Marinated Swiss Alpine salmon
with avocado, cucumber and caviar
Onsen egg
with truffle espuma and buttered spinach

Château Larmande Grand
Cru Classé 2018,
Merlot/Cabernet
Sauvignon, Bordeaux,
France

Veal fillet medallions and stuffed quail breast
with mushroom duxelles, parsnip purée, crispy Brussels
sprouts and tarragon jus
Planted steak
with mushroom duxelles, parsnip purée and vegetable jus

Savennières Domaine FL
2019, Chenin Blanc, Loire,
France

Cheese selection from «Jumi»
with fig mustard and fruit bread

Rotenberg Kabinett Gut
Hermannsberg 2022,
Riesling, Nahe, Germany

Tarte Tatin
with sour cream ice cream

Meat/Fish: CHF 169.00 incl. VAT
Vegetarian: CHF 119.00 incl. VAT
Wine Pairing: CHF 79.00 incl. VAT