



JULIETTE

Christmas

Roestisoufflé

caviar, crème fraîche

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Crème fraîche, chives

Veal pâté en croûte with goose liver

Winter truffle, homemade chutney

Vegetable pâté

roasted cauliflower, beetroot, celery puree

Venison consommé with venison - bottoni

pine oil, herbs

Consommé of herbs with shiitake - ricotta - bottoni

pine oil, herbs

Surf 'n' Turf

Beef fillet and butter seared lobster tail

Dauphine - potatoes, winter vegetables

Winter vegetable tartelette

various vegetables, winter truffle, truffle jus, «Belperknolle»

Cheese trolley

local cheese selection, fruit bread, chutneys

or

Mont Blanc

chestnut custard, wild berries, kirsch

Petit Fours

Tonka bean macaron, Amalfi lemon cream puff

4-course menu CHF 139.00

4-course menu vegetarian CHF 119.00