

Frohes Neues Jahr

HAPPY NEW YEAR

RANDEN-RADICCHIO-SALAT

BALSAMICO | HONIG | ROTWEINFEIGEN
GERÄUCHERTE ENTENBRUST

BEETROOT-RADICCHIO SALAD

BALSAMIC VINEGAR | HONEY | RED WINE-POACHED FIGS
SMOKED DUCK BREAST

MARRONISUPPE

GERÖSTETE WALNUSSBROT-CROÛTONS

CHESTNUT SOUP

TOASTED WALNUT BREAD CROUTONS

IN OLIVENÖL CONFIERTES LACHSFILET

KAROTTEN-ORANGEN-RAGOUT
SAUCE HOLLANDAISE

OLIVE OIL-CONFIT SALMON FILLET

CARROT AND ORANGE RAGOUT | HOLLANDAISE SAUCE

GESCHMORTE KALBSBACKE

PORTWEINSAUCE | BRAMATA
PETERSILIEN-WURZEL

BRAISED VEAL CHEEK

PORT WINE SAUCE | BRAMATA | PARSLEY ROOT

NEW YEAR'S DOM

CHAMPAGNERMOUSSE | HIMBEERGEL
MANDELBISKUIT | SABLÉ

NEW YEAR'S DOM

CHAMPAGNE MOUSSE | RASPBERRY GEL
ALMOND SPONGE-CAKE | SABLÉ BISCUIT

4 GANG CHF 95

5 GANG CHF 107
MIT FISCH GANG

4 COURSE CHF 95

5 COURSE CHF 107
WITH FISH COURSE

PREISE IN CHF / PRO PERSON

PRICES IN CHF / PER PERSON

Frohes Neues Jahr

HAPPY NEW YEAR

VEGETARISCH
VEGETARIAN

RANDEN-RADICCHIO-SALAT

BALSAMICO | HONIG VOM DACH
ROTWEIN-FEIGEN | BELPER KNOLLE

BEETROOT-RADICCHIO SALAD

BALSAMIC VINEGAR | HONEY | RED WINE-POACHED FIGS
BELPER KNOLLE CHEESE

MARRONISUPPE

GERÖSTETE WALNUSSBROT-CROÛTONS

CHESTNUT SOUP

TOASTED WALNUT BREAD CROUTONS

STEINPILZRAVIOLI IM PETERSILIENTEIG

SPINAT | LAUCH | GERÖSTETE HASELNUSS

PORCINI RAVIOLI IN PARSLEY DOUGH

SPINACH | LEEK | ROASTED HAZELNUT

KÜRBISGNOCCHI

RICOTTA | FEDERKOHL | SBRINZ

PUMPKIN GNOCCHI

RICOTTA | KALE | SBRINZ CHEESE

NEW YEAR'S DOM

CHAMPAGNERMOUSSE | HIMBEERGEL
MANDELBISSKUIT | SABLÉ

NEW YEAR'S DOM

CHAMPAGNE MOUSSE | RASPBERRY GEL

ALMOND SPONGE-CAKE | SABLÉ BISCUIT

4 GANG CHF 85

5 GANG CHF 95
MIT RAVIOLI

4 COURSE CHF 85

5 COURSE CHF 95
WITH RAVIOLI

PREISE IN CHF / PRO PERSON

PRICES IN CHF / PER PERSON