

Christmas Eve Menu 24 December 2020

Terrine of unstuffed Swiss goose liver
parsnip and cinnamon blossom

Jerusalem artichoke cream soup with arabica coffee beans

Red mullet fillet with sepia
red pepper and fennel-celery brandade

Roasted beef fillet in a pink pepper coating
Sauce Café de Paris
glazed winter vegetables and potato gratin

Regional cheese specialties
served from the cheese cart

Poppy seed-marzipan parfait
vanilla-calvados sauce
baked apple

without corresponding beverage

6-course menu CHF 149
5-course menu CHF 134
4-course menu CHF 119

Menu prices per person

with corresponding beverage
(with or without alcohol)

6-course menu CHF 219
5-course menu CHF 207
4-course menu CHF 195

Menu prices per person

Christmas Menu

25 December 2020

“Chälä Rugeli” (rolled goat cream cheese) with beetroot
apple and hazelnut

Onion soup with Sbrinz cheese croutons

Roasted perch fillet with salted lemon
Taggiasca olives and celery

Veal haunch and cheek
colored carottes and potato gratin with leek

Regional cheese specialties
served from the cheese cart

Gingerbread mousse with white chocolate
cinnamon coffee

without corresponding beverage

6-course menu CHF 149
5-course menu CHF 134
4-course menu CHF 119

Menu prices per person

with corresponding beverage
(with or without alcohol)

6-course menu CHF 219
5-course menu CHF 207
4-course menu CHF 195

Menu prices per person

St. Stephen's Day Menu

December 26, 2020

Smoked salmon from Beckenried
Yuzu and cucumber

Veal bacon soup with confit yolk
Oona caviar

Fried sea bass fillet with nut butter
Ticino Loto risotto and radicchio

Gruyère poularde with black truffle
creamy savoy cabbage

Regional cheese specialties
served from the cheese cart

Apple tart with almond milk and amaretto

without corresponding beverage

6-course menu CHF 149
5-course menu CHF 134
4-course menu CHF 119

Menu prices per person

with corresponding beverage
(with or without alcohol)

6-course menu CHF 219
5-course menu CHF 207
4-course menu CHF 195

Menu prices per person

New Year's Eve menu

31 December 2020

Gently cooked pikeperch
watercress and yogurt

Beef Tea with beef tartare and chives

Filet of St. Pierre with saffron beurre blanc
apple, leek and chestnuts

Tenderly roasted saddle of veal
béarnaise sauce
roasted salsify and mountain potatoes

Regional cheese specialties

Iced champagne tart with raspberries

6 course menu CHF 159

5 course menu CHF 144

4 course menu CHF 129

Price per Person