

## Christmas Eve Menu 24 December 2021

Cured Swiss char  
goat cream cheese and beetroot

\*\*\*

Celery apple soup  
with grilled quail breast

\*\*\*

Homemade gnocchi  
hazelnut and savoy cabbage

\*\*\*

Tender Swiss Prime beef medallions under pistachio crust  
truffle gravy  
Dauphine potatoes and red cabbage

\*\*\*

Regional cheese specialties  
served from the cheese cart

\*\*\*

Gingerbread mousse  
potted plum and Farina-Bona crumble

without corresponding beverage

with corresponding beverage  
(with or without alcohol)

6-course menu CHF 149

6-course menu CHF 219

5-course menu CHF 134

5-course menu CHF 207

4-course menu CHF 119

4-course menu CHF 195

Menu prices per person

Menu prices per person

## Christmas Menu

25 December 2021

Carpaccio from locally sourced water buffalo  
Sbrinz cheese from Stans and purslane

\*\*\*

Carrot-ginger soup  
with Swiss crayfish

\*\*\*

Ravioli with beetroot and apple  
celery

\*\*\*

Tender saddle of Central Swiss veal  
veal gravy  
polenta from Ticino, Romanesco and Pro Specie Rara carrots

\*\*\*

Regional cheese specialties  
served from the cheese cart

\*\*\*

Chocolate cake  
braised pineapple and cardamom

**without corresponding beverage**

**with corresponding beverage  
(with or without alcohol)**

6-course menu CHF 149

6-course menu CHF 219

5-course menu CHF 134

5-course menu CHF 207

4-course menu CHF 119

4-course menu CHF 195

Menu prices per person

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## St. Stephen's Day Menu

26 December 2021

Beef Tatare from Central Switzerland  
Pommery mustard cream and toast

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Cream soup of veal bacon with egg yolk confit  
«Belper Knolle» cheese

\*\*\*

Whitefish fillets from Lake Lucerne  
beurre noisette  
radicchio

\*\*\*

Duck fillet from Eastern Switzerland  
mountain cranberry gravy  
semolina slice and creamy savoy cabbage

\*\*\*

Regional cheese specialties  
served from the cheese cart

\*\*\*

Orange Tiramisù

without corresponding beverage

with corresponding beverage  
(with or without alcohol)

6-course menu CHF 149

6-course menu CHF 219

5-course menu CHF 134

5-course menu CHF 207

4-course menu CHF 119

4-course menu CHF 195

Menu prices per person

Menu prices per person

## New Year's Eve menu

31 December 2021

Goose liver terrine from eastern Switzerland  
fig and brioche

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Beef Consommé  
refined with Rémy Martin XO Cognac  
semolina dumplings

\*\*\*

Sautéed seabass  
saffron foam and Venere rice

\*\*\*

Tenderly roasted fillet of Central Swiss veal  
sauce Béarnaise  
potato gratin and glazed Brussel sprouts

\*\*\*

«Stanser Fladä» cheese  
with orange ginger chutney and wood-oven baked bread

\*\*\*

Baked apples sorbet  
vanilla, celery and cinnamon

6-course menu CHF 159

5-course menu CHF 144

4-course menu CHF 129

Menu prices per person