



NEW YEAR'S EVE MENU

CRACKING CHARCOAL, AROMATIC SCENT, PASSION.

We are delighted to present a very special highlight for you as we ring in the New Year: Meat sommelier Felix Kattchin, awarded with 15 Gault Millau points, will enchant you with his exquisite creations on New Year's Eve.

Look forward to an unforgettable evening filled with surprises and culinary masterpieces – moments that will captivate you with their uniqueness.

We wish you a wonderful stay with us and a successful, happy New Year!

Felix Kattchin & Team



Amuse Gueule

Royal fillet of Scottish wild salmon | Oscietra caviar | Celery | Citrus vinaigrette

🌿 Variation of celery | Beet espuma | Citrus vinaigrette | Bitter salad

Quail Duo

Smoked quail breast | Chestnut | Kale | Cranberry

Essence | Ravioli of the leg | Lovage

🌿 Onion tarte Tatin | Chestnut | Kale | Cranberry

🌿 Onion essence | Ravioli | Lovage

Slice of wild-caught halibut smoked on whiskey wood | White Alba truffle |

Ticino Loto risotto | Champagne foam

🌿 Ticino Loto risotto | White Alba truffle | Free-range egg yolk | Champagne foam

Pithivier of aged Swiss beef | Périgord truffle | Chard | Parsnip

🌿 Pithivier of shiitake and porcini mushrooms | Périgord truffle | Chard | Parsnip

Warm chocolate mousse | Tahitian vanilla | Smoked olive oil | Almond brittle

Menu prices

5-course menu: CHF 215

4-course menu without halibut: CHF 195

🌿 5-course menu, vegetarian: CHF 195

🌿 4-course menu, vegetarian, without risotto: CHF 180

Drinks not included





ORIGIN & DECLARATION

WE ARE HAPPY TO OBTAIN
MANY OF OUR FIRST-CLASS PRODUCTS
FROM THE DIRECT AREA.

Veal & organic pork: Central Swiss (CH)
Poultry: Alpstein Appenzell (CH)_France (FRA)
Beef & Game: Creekstone Farms (US)_Central Swiss (CH)_ Salamanca (ESP)_Miyazaki
(JPN) Crustaceans: Biarritz (FRA)_Canada (CAN)
Crustaceans: Tristan de Cunha (ZAF)_Patagonia (ARG)
Fish: Pazific_Atlantic_Mediterranean Sea
Eggs: Brigitte Zimmermann_Vitznau (CH)
Cheese: Rolf Beeler_Mellingen (CH)
Vegetables & Fruits: Salvador Garibay_Weggis_Reust AG_Zürich (CH)
Caviar: Kaviari_Paris (CHN)

We are happy to talk personally to you about your wishes regarding your diet and
inform you in detail about individual products.

All prices are in CHF and incl. 8.1 % VAT.
All weights are listed as raw weights.