

New Year's Eve Dinner 2021

Amuse-Bouche

French foie gras-parfait in a german tree cake coat
served with Swiss quince, gingerbread and warm brioche

Truffled parsnip-celery soup

with winterly "Boskop" foam

Sole from Dover on steamed baby spinach

foam of Grison's saffron & champagne

Fillet of Grison's beef

celery mousseline, winter vegetables

potato-herb cake

Jumi cheese with "Appenzeller Schlorziflade"

White Callebault Ivory chocolate mousse

Caramel cream, hazelnut brittle

Friandises

CHF 160.00 per Person incl. Apéro