



Weihnachts Dinner

MENÜ

DUETT VOM SCHWEIZER ZANDER

SELLERIE-TRÜFFEL-
SCHAUMSUPPE

KALBSFILET | KARTOFFELMOUSSELINE | MORCHELN

SCHOKOLADEN-SOUFFLÉ |
VANILLE

VEGETARISCHES MENÜ

GEMÜSETATAR | BRIOCHE | AIOLI

SELLERIE-TRÜFFEL-
SCHAUMSUPPE

GESCHMORTER MINI KÜRBIS |
KARTOFFELMOUSSELINE | MORCHELN

SCHOKOLADEN-SOUFFLÉ |
VANILLE

CHF 69.00 PRO PERSON



**AB 18:00
UHR**



SILVESTER DINNER

APERITIF

PROSECCO MIT ODER OHNE SAFT

MENÜ

AMUSE BOUCHE

CHAMPAGNER-SCHAUMSUPPE

WARMGEBEIZTE FORELLE | GURKE | POPCORN

RINDERFILET | KARTOFFELKUCHEN | ROTWEINZWIEBEL

KÄSE BUFFET(VON JUMI)

DESSERT BUFFET

VEGETARISCHES MENÜ

AMUSE BOUCHE

CHAMPAGNER-SCHAUMSUPPE

GERÄUCHERTE RÜEBLI | GURKE | POPCORN

GRILLIERTE RANDE | KARTOFFELKUCHEN |
ROTWEIN ZWIEBEL

KÄSEBUFFET (VON JUMI)

DESSERTBUFFET

CHF 99.00 PRO PERSON

MITTWOCH

31

DEZEMBER

AB
18:00 UHR





Christmas Dinner

MENU

DUO OF SWISS PIKE-PERCH
CELERY-TRUFFLE FOAM SOUP
VEAL FILLET | POTATO MOUSSELINE | MORELS
CHOCOLATE SOUFFLÉ | VANILLA

VEGETARIAN MENU

VEGETABLE TARTAR | BRIOCHE | AIOLI
CELERY-TRUFFLE FOAM SOUP
BRAISED MINI PUMPKIN | POTATO MOUSSELINE | MORELS
CHOCOLATE SOUFFLÉ | VANILLA

CHF 69.00 PER PERSON



**FROM
6PM**

NEW YEAR'S EVE DINNER

APERITIF

PROSECCO WITH OR WITHOUT JUICE

MENU

AMUSE-BOUCHE

CHAMPAGNE FOAM SOUP

WARM CURED TROUT | CUCUMBER | POPCORN

BEEF TENDERLOIN | POTATO CAKE | RED WINE ONION

CHEESE BUFFET (FROM JUMI)

DESSERT BUFFET

VEGETARIAN MENU

AMUSE-BOUCHE

CHAMPAGNE FOAM SOUP

SMOKED CARROT | CUCUMBER | POPCORN

GRILLED BEETROOT | POTATO CAKE | RED WINE ONION

CHEESE BUFFET (FROM JUMI)

DESSERT BUFFET

CHF 99.00 PER PERSON

WEDNESDAY

31

DECEMBER

FROM
6:00PM

