



New Year's Eve dinner 2018

*Champagne Henri Abele Brut, Oysters "Fines de Claire" from
Brittany accompanied by grapefruit sorbet*

Tacos with smoked salmon and wild fennel | Buckwheat blinis with caviar

*Raw shrimps "Rosso di Mazara", dry tomatoes, chicory and salted ricotta, or foie
gras terrine with figs and Marsala jelly*

Home made ravioli, stuffed with duck confit, potatoes and leek

Mullet, endive, black olives, Pantelleria capers

Veal fillet, topinambur and licorice

Green tea and vervain sorbet

Dessert

Coffee and petit fours

(200 CHF / 185€)