




CM

CHEZ MEYER'S  
Restaurant

# Christmas Menu

## AMUSE-BOUCHE

 Louis Roderer Brut, Pinot noir, Chardonnay, Pinot Meunier, 12% vol


### PUMPKIN CAPPUCCINO WITH VIRTUAL BACON

*Pumpkin flan infused with bacon, topped with a pumpkin velouté, a cloud of truffle, and shaved truffle.*

 Lettres de Noblesse, H. Badoux, Pinot gris AOC Chablais, 12% vol


### PRESSED FOIE GRAS AND SMOKED TROUT

*Duck foie gras terrine sprinkled with smoked trout fillet and topped with a horseradish jelly.*

 Lettres de Noblesse, H. Badoux, Pinot gris AOC Chablais, 12% vol

### ROYALE FROM OUR FORESTS, PIKE AND LANGOUSTINE CANNELLONI

*Seasonal mushroom royale with langoustine tartare, topped with pike cannelloni and finished with a langoustine sauce.*

 Hämmerli, Rosé de pinot noir, AOC Bern, 13% vol


### DUCK FILLET, BLUEBERRY SAUCE, CRISPY POTATO

*Roasted duck fillet, slow-cooked sous-vide at 69°C, paired with crispy potato and a brown sauce enhanced with blueberries.*

 Emblem Merlot Gamaret, Merlot-Gamaret, Tolochenaz VD, 13,5% vol

## ALL CHOCOLATE

*70% chocolate mousse, whipped white chocolate ganache, small chocolate cake, and milk chocolate sorbet.*

 L'oeil, F. Mathier, Humagne rouge AOC Valais, 13.5% vol

## SWEET TREATS

*A selection of small pastries*

**CHF 140.- per Person**

CHF 195 per person for the with wine pairing menu