



2025
New Year's Eve
MENU

Amuse-bouche

Reinvented Caesar salad



Chardonnay fût de Chêne de Pelssy, AOC Genève, 13% vol

Homemade duck foie gras terrine



Château d'Auvernier, Pinot gris AOC Neuchâtel, 13% vol

Imperfect egg with a velouté of split peas, served with a salmon caviar dipping stick



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

Trout fillet soufflé with herb butter sauce



Du Ravin, A. Mathier, Fendant AOC Valais, 12% vol

Whole roasted veal fillet, medium-rare, served with polenta



J&M Dizerens, Pinot noir AOC Lavaux

Vanilla crisp with figs



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

Petits fours

CHF 160.- per person

CHF 240 per person with wine pairing