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2025 New Year's Eve MENU

AMUSE-BOUCHE

SALMON GRAVLAX WITH WINTER VEGETABLES

Lightness of horseradish, thinly sliced salmon gravlax arranged elegantly, then decorated with tips of cooked and raw vegetables.

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

DIFFERENT TEXTURES OF CAULIFLOWER AND SWISS CAVIAR

Cauliflower jelly, remoulade and chips, accompanied by a quenelle of caviar.

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

WARM CRÈME BRÛLÉE WITH MUSHROOMS

Mushroom duxelles, salted crème brûlée with cooked mushrooms, caramelized, topped with sautéed mushrooms and sprouts.

 Die Hände, A. Mathier, Cornalin AOC Valais, 13.5% vol

PIKE FILLET, POTATO RISOTTO, AND CAPERS

Pan-seared pike, accompanied by a potato risotto with a brunoise and capers, all bound like a risotto.

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

BEEF FILLET, BRAISED GREEN CABBAGE, AND PINOT NOIR REDUCTION

Whole roasted beef fillet served medium-rare, lightly creamed braised green cabbage served as a quenelle, reduced Pinot Noir bound with a brown sauce.

 J&M Dizerens, Pinot noir AOC Lavaux

MANDARIN, CHOCOLATE

Chocolate mille-feuille with mandarin segments and coulis.

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

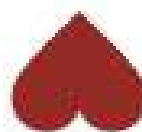
SWEET TREATS

A selection of small pastries

CHF 230.- per person

CHF 310 per person with wine pairing

CHEZ MEYER'S
Restaurant



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