



New Year's Eve Dinner

Salt cod cappuccino

Beef tartare and its dressings, quail egg, balsamic vinegar reserve Grass fed Angus carpaccio – 120 days dry aging – citrus gel, dry figs and walnuts

Sweet potato flan with local sheep cheese and truffle fondue, crispy leek

a "primi" of your choice

Duck and foie gras ravioli with light gravy, drops of sherry vinegar, candied orange

or Risotto with king oyster mushrooms, topinambur, goat's cheese cream, crispy mocetta

A main course of your choice Beef tenderloin Dry aged bone-in ribeye for 2 people Premium Black Angus sirloin steak Sliced venison with blueberries and dark chocolate sauce Alpine char fillet with cream of roasted peppers and mint, bread and herbs crumble

Mini hot chocolate cake, wine pear, vanilla ice cream

150,00 Wines à la carte