



La Cordée

BRASSERIE

CHRISTMAS MENU

Mise en bouche

Marbled foie gras ballotine with mulled wine
and spruce ash

Sweet wine gel with green Sichuan pepper
gingerbread chips

Crispy langoustine salad and seaweed
tartare with gomasio
buddha's hand-infused oil

Sea bass fillet in a black truffle crust,
butternut vinaigrette
carrot variations

Free-range poultry supreme
cooked at low temperature
morel cream flambéed with pure malt whisky
vegetable mosaic with nori

Chocolate and raspberry Yule log
sesame ice cream and tuile

Mignardises

Kids menu and vegetarian menu are available on request

195 chf

(excluding drinks)

LIVE MUSIC DON POLO SAX

TO BOOK YOUR TABLE:

RESTAURANT@HOTELCORDEE.COM +41(0)27 775 45 00

