



# New Year's Eve

## MENU

Selection of festive appetizers from the chef

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Seared IGP foie gras in a delicate grey shrimp broth

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Glazed lobster tail with bisque,  
Winter leek mosaic, creamy marbled sauce,  
and plant-based caviar

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Traditional Swiss fondue  
with truffles or wild morels  
or

Swiss beef tenderloin cooked two ways, slow, cooked  
then grilled, served with shallots, creamy polenta with  
winter black truffle, and a rich beef jus. (+29CHF)

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Swiss Vacherin espuma, Valais pear condiments,  
pecans, and a Williamine Shot

Chef's surprise dessert

Included a glass of Champagne  
Mineral water  
Coffee

249 chf / personne