



TUESDAY, 31. DECEMBER 2024

New Year's Eve

7-Round Gala Dinner


Cold starter

Tuna tataki on avocado with wasabi cream  

Soup

Oxtail soup with mushroom tortelli

Warm starter

Scallops in a potato nest with beetroot and dill sauce 



Sorbet

Mango sorbet topped with coconut foam and Apérol    

Meat

Slice of veal kidney with cream sauce, with morel, served with purple carrots and herb arancini

Cheese

Cheese trio with Tomme Vaudoise, Davos mountain cheese and truffle Brie  

Dessert

Glühweinmousse with Amarena panna cotta and raspberry tartlet



Complete menu CHF 169

All prices in CHF incl. 8.1% VAT.


 VEGETARIAN  VEGAN  GLUTEN FREE  LACTOSE FREE

TUESDAY, 31. DECEMBER 2024

New Year's Eve Vegetarian menu

7-Round Gala Dinner

Cold starter

Marinated tofu on avocado with spicy wasabi cream 

Soup

Tomato consommé with mushroom tortelli   

Warm starter

Baked cauliflower in a potato nest with beetroot and dill sauce


Sorbet

Mango sorbet topped with coconut foam and Aperol   

Main course

Herb arancini with tomato sauce, morels and purple carrots

Cheese

Cheese trio with Tomme Vaudoise, Davos mountain cheese and truffle Brie 

Dessert

Glühweinmousse with Amarena panna cotta and raspberry tartlet

Complete menu CHF 159

All prices in CHF incl. 8.1% VAT.

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