

CHRISTMAS EVE

Duck foie gras terrine with passion fruit jelly and
cocoa nibs, roasted hazelnuts, toasted brioche

Grilled turbot fillet,
squash from Bremblens in various textures,
beurre blanc with tonka bean and
voatsiperifery pepper

Spit-roasted Swiss capon stuffed with chestnuts,
celeriac rosette with black truffle,
braising jus with vin jaune

Grand Cru chocolate and passion fruit Yule log

CHF 160.-