

CHRISTMAS MENU

SOUPS

Lobster bisque pan-fried scallops black tiger prawn	17
Clear beef consommé boletus mushroom ravioli	14
Chestnut cream soup crispy bacon	13

STARTERS

Lamb's lettuce French dressing egg bacon croutons	14
Stuffed beetroot with fresh goat cheese and deer ham Pumpkin cream herb oil leaf salad	14
Trout tartare on lukewarm Rösti Chive cream trout caviar	15

MAIN COURSES

MEAT

Veal fillet Parsley risotto pea cream mixed vegetables veal jus	55
Deer escalope Creamed turnip leaf spinach fried potato dices	46
Half duck Red cabbage with apple potato dumplings duck jus cranberries	40

FISH

Confit char fillet Buttermilk radish black garlic mashed potatoes bonito hollandaise	39
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VEGETARIAN

Eggplant schnitzel with parmesan cheese Tomato peperonata leaf spinach salad	33
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All prices are in CHF and including VAT

SWEETS

Variety of sweets

Chocolate mousse | lemon tartlet | praline | orange parfait

16

Apple strudel

Vanilla sauce

11

ICE-CREAM & SHERBET

PER SCOOP 5

Mövenpick ice-cream

Vanilla | chocolate | maple walnut | strawberry | espresso croquant | pistachio | blueberry-cheesecake

Mövenpick Sorbet

Passion fruit & mango | lemon & lime | raspberry & strawberry

