

# New Year's Eve Menu

## New Year's Aperitif

Cheese roll with cream cheese  
Egg salad sandwich  
Blinis with smoked fish

## Starters

Celery pastrami with sauerkraut and sour cream  
Apple tarte tatin with Jersey Blue cheese  
Winter salad

## Intermediate Course

Potato croquette with cured ham

## Fish Course

Fried whitefish from Lake Lucerne with Ticino saffron "Loto" risotto

## Main Course

Roasted beef loin with winter vegetables and potato espuma with beef ragout

## Cheese Course

Selection of cheeses with "Schlorzifladen" (sweet walnut tart)

## Desserts

Crêpes with plum compote  
Chocolate mousse with 64% Felchlin chocolate  
Apricot sorbet

## Complete New Year's Eve Menu

CHF 115.– per person  
Beverages not included

Served on New Year's Eve, Wednesday 31 December 2025 (dinner only)

Table reservations available from 6:30 pm to 9:00 pm

# New Year's Eve Menu

vegetarian

## New Year's Aperitif

Cheese roll with cream cheese  
Egg salad sandwich  
Blinis with smoked goat ricotta

## Starters

Celery pastrami with sauerkraut and sour cream  
Apple tarte tatin with Jersey Blue cheese  
Winter salad

## Intermediate Course

Ticino saffron "Loto" risotto  
Potato croquette with cream cheese and pickled vegetables

## Main Course

Organic mushroom piccata with herb pesto, winter vegetables and potato espuma with carrot ragout

## Cheese Course

Selection of cheeses with "Schlorzifladen" (sweet walnut tart)

## Desserts

Crêpes with plum compote  
Chocolate mousse with 64% Felchlin chocolate  
Apricot sorbet

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