CHRISTMAS MENU

«Amuse Bouche»

Pumpkin Cappuccino
With roasted hazelnuts

Chestnut soup
Pear and thyme

or

Beetroot carpaccio | Herbed cream cheese
Walnuts | Winter leaf salad

intermediate course

Saffron Tagliolini
Pan-fried king prawns

Pink-roasted duck breast
Orange sauce | Potato gratin | Glazed winter vegetables

or

Wild Mushroom Risotto
Braised pointed cabbage | Herb oil & Crispy sage

Crème brûlée
Winter spices | Marinated berries

or

Chocolate mousse
Orange ragout | Toasted almonds

«Petits fours»

4 Course Meal: 85.- CHF
3-course meal : 69.- CHF
(without an intermediate course)

Our wine recommendations::

Vouvray AC Classic 2023 | Chenin Blanc | De Ladoucette	0.1l 12.50 CHF	0.75l 85.00 CHF
Côte du Nuits-Villages 2023 | Pinot Noir | Louis Latour	0.1l 12.50 CHF	0.75l 89.00 CHF

Prices are in CHF and include statutory VAT and service charges. If you have any dietary requirements or allergies, please ask our service staff.

Vegetarian

Caspar's
Restaurant | Bar | Terrasse

NEW YEAR'S EVE MENU

«Amuse Bouche»

Potato Blini
Crème fraîche | Caviar

Cream of Parsnip Soup
Pear and Thyme | Toasted Hazelnuts

or

Beef Tartare with Capers
Shallots | Crispy Brioche

Pan-Fried Pikeperch Fillet on Saffron Risotto

Pink-Roasted Veal Loin
Morel Cream Sauce | Potato Gratin | Glazed Winter Vegetables

or

Celery Steak with a Herb Crust
Potato Gratin | Glazed Winter Vegetables

Assortment of five cheeses
Fig mustard | Fruit bread | Nuts

Crème brûlée
Vanilla | Berries

or

Tiramisu
Amaretto | Cocoa

«Petits fours»

99.- CHF

Our wine recommendations :

Champagner Deutz Brut Classic	0.1l 17.00 CHF | 0.75l 120.00 CHF
Sauvignon Blanc Les deux Tours | 2025	0.1l 9.50 CHF | 0.75l 65.00 CHF
Pauillac de Lynch-Bages | 2020	0.1l 14.00 CHF | 0.75l 99.00 CHF

Prices are in CHF and include sales tax and service charges. If you have any dietary requirements or allergies, please ask our service staff.

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