

EXPERIENCE THE WONDER OF INVENTIVE MENUS

Monday, December 31st

DINNER AT LA BRASSERIE “GRAND-CHÊNE”

NEW YEAR'S EVE MENU

Amuse-bouche

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Balik smoked salmon 'à la Ligurienne' / buckwheat crisp

or

Seafood platter

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Steamed line-caught fish with leek and scallops / chive jus

“Tradition” Prunier Caviar

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Swiss rack of veal with black truffles / winter vegetables

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Mango fantasy with aged island rum

CHF 210.– per person including glass of champagne
or CHF 300.– served with our sommelier's choice of wine pairings