

13

Monday, December 31st

DINNER AT “LA TABLE D'EDGARD”

Amuse-bouche

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Scallop carpaccio / greens / "Paris de Prunier" caviar

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Prawns from Sicily / Niçois style ravioli

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Turbot slice seasoned with lemon from Menton / tomato and capers
first season's green asparagus

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Guinea fowl from Bresse with truffle / salsify and chicory

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Brillat-Savarin with black truffle / herb meslun

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Trio of citrus fruit with rosé champagne

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Reverie at the peaks

**CHF 395.– per person including glass of champagne
or CHF 545.– served with our sommelier's choice of wine pairings**