

09

Monday, December 24th

DINNER AT “LA TABLE D'EDGARD”

Amuse-Bouche

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Prawns and crab, rockfish mousse / artichokes in a saffron barigoule

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Scallops / cress velouté and black truffles

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Sea bass with citrus fruit / spring onions and sesam

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Free-range Bresse turkey / Christmas garnish

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Vacherin Mont d'or with black truffles / mesclun salad

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Classic Yule log with Italian flavours

“Noisette du Piémont” and Amalfi citrus fruit

**CHF 220.– per person including glass of champagne
or CHF 320.– served with our sommelier's choice of wine pairings**