



CHRISTMAS BRUNCH

IN THE GARDEN

Mesclun & arugula, lemon vinaigrette, balsamic & caesar sauce

Red beet salad with shallots

Cold Jerusalem artichoke soup with Piedmont hazelnuts

White cabbage salad with roasted seeds

Potato carpaccio with mustard

Carrot & sprout salad

THE BUTCHER

Poultry & dried fruit pie

Beef tartare on toast

Dried meat, onions & pickles

Veal sausage, Vaudois roast bacon



THE FISHMONGER

*Vionnaz trout in homemade gravelax, blinis,
lemon and dill sour cream*

Sea bream tartare with oysters & chives

Lake whitefish rilette with fennel

MAIN DISHES

Roasted capon, marsala sauce

Vaudois deer stew

Whole lake char & trout roasted with orange

Potato gratin with Gruyère cream

Candied lemon risotto

Caramelized chestnuts

Candied salsify

Wilted spinach

Rösti & scrambled eggs



THE MASTER CHEESEMAKER

Vacherin Mont d'Or
Tomme cheese from Rougemont
Truffled Brie
Gruyere "Caramel"
Fresh goat cheese
Fruits bread, apple & pear chutney, cherry jam

THE PASTRY CHEF

Vanilla, passion fruit & mango log
Lemon cheesecake log with pistachio & sour cherry
Chocolate hazelnut log with cappuccino cream
Fresh fruits assortment
Tiramisu with fried apples & spices
Praline lemon cabbage
Pavlova with exotic fruits
Salted caramel brownie & roasted peanuts
Bourdaloue pear tart