

BRUNCH OF THE NEW YEAR

IN THE GARDEN

Mesclun and arugula, lemon vinaigrette, balsamic & ceasar sauce

Cauliflower foam with radishes

Red cabbage & nuts salad

Vegetables terrine

Red beet carpaccio with herbal vinaigrette



THE BUTCHER

Countryside pâté en croûte

Beef carpaccio with shavings of Gruyère "Caramel" cheese

Duck foie gras terrine, apple chutney & brioche

Dried meat from Wallis

Veal sausage, Vaudois roast bacon

THE FISHMONGER

Oysters, lemon, shallots vinaigrette & buttered bread

Pink & grey shrimps

Whelk with homemade mayonnaise

Whitefish tartar with fennel & grapefruit



MAIN DISHES

Salt crust seabass, lemon butter sauce

Roasted cockerel with rosemary

Beef entrecote, holland sauce

Truffed trofie

Roasted new potatoes with savory

Panfried vegetables with parsley

Stuffed Kale

Rösti & scrambled eggs

THE MASTER CHEESEMAKER

Vacherin mont d'Or

Tomme cheese from Rougemont

Gruyère "Caramel"

Fresh goat cheese

Mont Gibloux

Fruits bread, apple chutney & pecan nuts



THE PASTRY CHEF

Apple tart tatin

Tonka bean panna cotta.

Mandarin with mascarpone

Chocolate donut

Chocolate cake

Exotic fruits cake

Lemon meringue pie

Black Forest with sour cherries