

Christmas eve dinner



Amuse-bouche

Langoustine tartar, quince jelly & cranberries

Starter

*Turbot from Méditerrananean sea
parsnip purée with orange
Lavaux red wine sauce*

Entre deux

*Jerusalem artichoke ravioli with liquorice,
chanterelle mushrooms et ticino lard*

Main course

*Turkey cooked in two-ways, cauliflowers trilogy &
homemade gnocchis with hazelnuts from Piedmont*

Cheese

Truffed Brillat - Savarin, fruits bread

Dessert

*Yogurt foam, creamy chestnut
& mandarine with vanilla*

Delicacies

Chf. - 225 / person, with wines pairing, with minerals & coffees