



# Menu

## December 24th, 2025

175 PER PERSON

WINE PAIRING (WATER AND COFFEE) 75

### AMUSE - BOUCHE

"Baby Kiss" oyster from Carnac,  
persimmon chutney with sweet spices

### STARTER

Pressed duck foie gras, artichoke truffle  
& quince chutney

### FISH

Confit line-caught sea bass, ratte potato &  
curried cauliflower

### MEAT

Roasted capon supreme, truffled pasta  
risotto, young vegetables

### CHEESE

Matured Brie filled with truffle

### DESSERT

Yule log « Vanilla & Praline »

PRICES IN SWISS FRANCS, VAT AND SERVICE INCLUDED.