NEW YEAR'S EVE MENU

Crab Osciètre caviar – Chasselas sauce	**Palmes d'Or,** Nicolas Feuillatte, Champagne, 2008
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Scallop Elderflower-vinaigrette	**Lafoa,** Sauvignon Blanc, Colterenzio, Alto Adige, 2019
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White truffle -Pop Art- Toasted brioche	**Castello di Morcote Bianco,** Ticino, 2020
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European lobster Lobster jus - vin jaune	**Riesling, Heiligenstein,** Schloss Gobelsburg, Kamptal, 2020
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Winter codfish Thermidor	**Chassagne-Montrachet,** Bruno Colin, Bourgogne, 2020
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Hare «à la royale» Gold leaf	**Châteauneuf-du-Pape,** Héritage, Pères de l'Eglise, 2018
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Swiss veal Metternich style	**Profile,** Merryvale, Napa Valley, California, 2014
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Pomelo	
—	—
Chocolate cake White coffee ice cream	**Late Bottled Vintage Port,** Quinta de la Rosa, Douro, 2015

Zurich, 31st December 2022