



NEW YEARS 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 with vin jaune	Riesling, Ried Heiligenstein Erste Lage , 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, Grenache Noir, Pères de l'Eglise, Côtes du Rhône, 2018
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Swiss veal Metternich style	Profile , Merryvale, Napa Valley, California, 2014
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Pomelo	
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Chocolate cake White coffee ice cream	Late Bottled Vintage Port , Quinta de la Rosa, Douro, 2013

9 course menu served with accompanying wine 1{dl} 920