



CHRISTMAS IS HERE

YOUR FESTIVITIES
AT THE SPLENDIDE



CHRISTMAS EVE DINNER MENU 24 DECEMBER

Lobster in court-bouillon, chicory,
winter melon and mint

Consommé with cappelletti fine
pasta in pastry

or

Carnaroli risotto, scorched lemon,
prawns and green apple

Sole stuffed with fines herbes,
turnip tops and beurre blanc

Supreme of guinea fowl,
chestnut roulade,
red cabbage and truffled sauce

Gianduja mousse,
nougat ice-cream and orange sauce

CHF 149.- per person
(drinks excluded)





CHRISTMAS LUNCH MENU 25 DECEMBER



Trilogy of duck liver

Tortelli pasta in broth,
green sauce and black truffle

Black cod, squash, spinach
and Grenoble sauce

Roast lamb, sprout salad
and potato millefeuille

Chocolate parfait, brownie,
creamy zabaglione
and almond ice-cream

CHF 159.- per person
(drinks excluded)



NEW YEARS EVE TASTING MENU

31 DECEMBER

Welcome aperitif served
in our Hall:

- Gillardeau oysters
- Caviar
- Cantabrian anchovies
- Orkney Isle smoked salmon

Flute of champagne Perrier-Jouët



At the table:

Organic marinated egg, Jerusalem artichoke,
turnip tops and sweet-and-sour pepper

Charred prawns, cockles, chimichurri
and coconut with lemongrass foam

Red mullet

Pumpkin tortelli pasta with walnut,
apple and white Alba truffle cream

Veal in a mushroom croute, hemp flour pastry,
spinach and Bordelaise sauce

Bergamot baba, white chocolate ice-cream
and mulled wine, yoghurt sauce

Midnight toast

Traditional zampone, cotechino and lentils

CHF 389.- per person
(drinks excluded)



