

TOUR FESTIVITIES AT THE SPIENDIDE



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

Consommé with cappelletti fine pasta in pastry

or

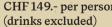
Carnaroli risotto, scorched lemon, prawns and green apple

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













GURISTMAS LUNGU MENU 25 DEGEMBER

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)



