

CHRISTMAS MENUS 2026

Select your Christmas menu (for 10 or more guests) from the following dishes. Please choose one menu for all guests, with the exception of vegetarians. We will of course make any necessary changes to cater to dietary restrictions.

	Prices		
	3 courses	4 courses	5 courses
Soup			
Beef consommé • boiled beef • root vegetables • sliced pancakes • chive	15.00	15.00	15.00
Pumpkin cream soup • cream • wasabi-pumpkin seeds • pumpkin seed oil (v,v+*)	12.00	12.00	12.00
Celery cream soup • croutons • winter truffle • chive (v,v+*)	12.00	12.00	12.00
Starter			
Veal tatar • braised fennel • quail egg • lettuce • lemon dressing	24.00	21.00	18.00
House-pickled salmon • beet root puree • horseradish • sour cream • potato chip	23.00	20.00	20.00
Lamb's lettuce • egg • croutons • fig-mustard dressing (v,v+*)	16.00	14.00	12.00
Intermediate course			
Gratinated scallop • dill crust • Yuzu pearls • potato-leek ragout • apple-mustard seeds	24.00	21.00	21.00
Eggplant • parsnip cream • pickled bell pepper • herb crust • lemon dressing (v+)	19.00	16.00	16.00
Main course			
Beef filet Wellington** • jus • winter vegetables	58.00	56.00	54.00
Roast beef • Sauce Bearnaise • winter vegetables	56.00	54.00	52.00
Roasted shoulder of veal • cognac cream sauce • winter vegetables	44.00	42.00	40.00
Quinoa sphere • spinach sauce • sweet potato puree • winter vegetables (v+)	32.00	30.00	28.00
Choose 1 side for the meat main course			included
Potato gratin			
Spätzli			
White wine risotto			
Dessert			
Warm chocolate cake • vanilla ice cream • whipped cream	16.00	16.00	16.00
Crème brûlée • roasted plums	15.00	15.00	15.00
Poached pear • nut-crumble • vanilla sauce • chocolate ice cream • whipped cream	14.00	14.00	14.00

**stuffing made with Swiss "Bündnerfleisch" (without pork)