

CHRISTMAS MENUS 2025

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 • sliced pancakes • root vegetables • chives	15.00	15.00	15.00
Pumpkin cream soup • cream • wasabi-pumpkin seeds • pumpkin seed oil (v+*)	12.00	12.00	12.00
Hay soup • cream • croutons • chives (v)	12.00	12.00	12.00
Starter			
Venison ham Carpaccio • hazelnut vinaigrette • cranberries • carrot cream	24.00	21.00	18.00
Tuna tatar • avocado • braised fennel • potato chips	21.00	20.00	20.00
Lamb's lettuce • egg • croutons • fig-mustard dressing (v+*)	16.00	14.00	12.00
Intermediate course			
Cod • potato-leek ragout • mustard sauce • Pomelo	24.00	21.00	21.00
Beetroot Carpaccio • pomegranate • Asian turnip cabbage salad • coriander • peanuts • smoked tofu • soy yoghurt (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
King oyster mushroom • parsnip puree • gremolata • orange chicory • bell pepper caviar • kale (v+)	32.00	30.00	28.00
Choose 1 side for the meat main course	included		
Potato gratin			
Crispy Polenta slice			
White wine risotto			
Dessert			
Chocolate lava cake • Fior di Latte ice cream • whipped cream	16.00	16.00	16.00
Tonka bean crème brûlée • roasted plums	15.00	15.00	15.00
Apple tarte tatin • vanilla ice cream	14.00	14.00	14.00

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

Declaration of Origin

Beef & veal	Switzerland
Venison ham	New Zealand
Tuna	Vietnam
Cod	Iceland

Prices in CHF incl. 8.1% VAT



(v) vegetarian
(v+) vegan / (v+*) vegan possible