NEW YEAR'S EVE MENU 2026

Un cordial salüt dal nos chef
Bassem Ayad

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Tonno marinàa al sesamo cun tatara d'avocado
Marinated yellowfin tuna fillet in a sesame crust
with avocado tartare and lemon-cilantro vinaigrette

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Züppa crüda ai tomatis e peperoni e gamberi ai fer
Raw tomato and bell pepper soup
with sautéed shrimp and basil foam

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Sorbetto d'albicocca cun rum bianc e lamponi freschg
Apricot sorbet with white rum and fresh raspberries

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Schiena da vedel cun patat dulz gratinàa e salsa ai spügnö
Roasted veal loin
with sweet potato gratin, Madeira Morel sauce,
and glazed Broccoli

or

Filet da rombo al büter noisette cun purè da sedamp e vaniglia
Turbot fillet roasted in nut butter
with celery-vanilla purée, sautéed winter vegetable bouquet
and champagne foam

or

Raviöi ripien cun castègn, ricotta e timo e ragoù dazsüca e prügn
Homemade chestnut, ricotta, and thyme ravioli
with pumpkin and plum ragout and Pecorino cheese

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Mousse al cioccolat bianc cun maracuja e fond al biscuit lotus
White chocolate mousse
with passion fruit cheesecake on a Lotus crust

5-course menu per person, excluding beverages
CHF 135.00, including 1 glass of Charme

New Year's Eve Program

Start at 6:00 p.m.	**Starting at 7:00 p.m.**	**12:00 a.m.**
New Year's Eve-Apéro	Dinner & Music	Let's raise a glass together to the new year 2027!

