NEW YEAR'S EVE

MENU

MENU

COCKTAIL

"Cocktail des îles"
(with or without alcohol)

APPETISER

Spiced Breton shortbread,
horseradish cream, smoked salmon

STARTER

Foie gras terrine,
apple jelly, homemade toast

MAIN COURSE

Beef sirloin in brioche, porcini mushroom
sauce, heirloom vegetables

CHEESE PLATTER

Brie "Mendiant-style",
mixed salad and walnut vinaigrette

DESSERT

"Vacherin glacé" with apricot and
blackcurrant, red berry coulis

One glass of sparkling wine
(non-alcoholic option available)

CHF 145.00 / PERSON (ADULT)
CHF 72.50 / PERSON (CHILD)

VEGETARIAN MENU

COCKTAIL

"Cocktail des îles"
(with or without alcohol)

APPETISER

Spiced Breton shortbread,
horseradish cream

STARTER

Vegetarian «Aumônière»,
citron-infused butter

MAIN COURSE

Creamy morel risotto,
parmesan shavings

CHEESE PLATTER

Brie "Mendiant-style",
mixed salad and walnut vinaigrette

DESSERT

"Vacherin glacé" with apricot and
blackcurrant, red berry coulis

One glass of sparkling wine
(non-alcoholic option available)

CHF 110.00 / PERSON (ADULT)
CHF 55.00 / PERSON (CHILD)

CGN
RESTAURATION