

New Year's Eve Gala Menu

APERIO SNACKS

CANAPE CLASSIC | CHEESE | SMOKED SALMON | DRY-SALTED BEEF

MENU

FOIE GRAS

TERRINE | CRÈME BRÛLÉE | GRILLED PINEAPPLE | GERMAN TREE CAKE

BEEF

CLEAR OXTAIL ESSENCE | CAPUNS | GSTAAD PORCINI MUSHROOMS |
CHIVES

TURBOT

CARROTS | TOMATO | KUMQUAT | ORANGE-CURRY SAUCE

RASPBERRY-STRAWBERRY SORBET

JELLIED ELDERFLOWER SOUP | CHAMPAGNE

SIMMENTAL VEAL

BAROLO SAUCE | RED WINE PEARL ONIONS | MUSHROOM AND
BREAD DUMPLINGS | GREEN PARSNIP PUREE

CHOCOLATE

WHITE MOUSSE | FRESH BLACKBERRIES | FENNEL ICE CREAM

PASTRIES AND CHOCOLATES

RESTAURANT PRICES

MENU | CHF 285

MENU INCL. WHITE TRUFFLE | CHF 335

MENU INCL. WHITE TRUFFLE & CAVIAR | CHF 385

INCL. MIDNIGHT SNACKS | AFTERPARTY FROM 11:00 PM DJ YVAN IN OUR LOBBY

New Year's Eve Gala Menu

The Mansard Rooftop Bar

APERIO SNACKS

CANAPE CLASSIC | CHEESE | SMOKED SALMON | DRY-SALTED BEEF

MENU

WINTER APPETIZER PLATE

SMOKED SALMON | SHRIMP COCKTAIL | VEAL PÂTÉ | VEGETABLE TARTARE |
SALAD BOUQUET

FONDUE CHINOISE

VEAL SHANK | FILLET OF BEEF | CHICKEN BREAST | VEGETABLES & MUSHROOMS |
FRUITS & PICKLES | 5 DIFFERENT SAUCES | RICE & FRENCH FRIES

CHOCOLATE

WHITE MOUSSE | FRESH BLACKBERRIES | FENNEL ICE CREAM

PASTRIES AND CHOCOLATES

PRICE ROOFTOP

MENU | CHF 135

INCL. MIDNIGHT SNACKS

AFTERPARTY FROM 11:00 PM DJ YVAN IN THE LOBBY