



# Christmas Eve

24<sup>th</sup> December 2025

Candlelit dinner starts in the Grand Restaurant from 6.45 pm onwards

## Menu

### *Amuse Bouche*



*Grison Air-Dried Beef Tatar on Butternut Squash*

*Christman vinaigrette and honey mascarpone*

*Pumpkin Tatar on Butternut Squash*

*Christman vinaigrette and honey mascarpone*



*Wild Mushroom Cappuccino with thyme milk foam*



*Crispy French Pasture-fed Goose with Apple Jus*

*"Butterzopf Servietten Knödel" and red cabbage strudel*

*"Butterzopf Servietten Knödel" with Celeriac Apple Veloute*

*Brussels sprout leaves and red cabbage strudel*



*Profiteroles filled with Milk Chocolate Mousse*

*cranberry sorbet and pistachios*



### *Petits Fours*

***Evening attire required***

Menu price CHF 100

Children up to 12 years CHF 70

All prices are in Swiss francs and include 8.1% VAT.



# White Christmas

25<sup>th</sup> December 2025

Aperitif in the Arvenhalle from 6.45 pm onwards  
Start gala dinner in the Grand Restaurant (table d'hôte) at 7.30 pm

## Menu

### *Amuse Bouche*



*Grass-fed Beef Carpaccio with Périgord Truffle*  
*Crispy red lettuce, truffle mayonnaise and 36-month aged Parmesan*  
*Striped Beetroot Carpaccio with beetroot and caramelised walnuts*



*Double Chicken Consommé with Goose Ravioli*  
*Maienfelder Riesling Foam Soup with Pickled Grapes*



*Seared Scallop on warm Mango-Papaya-Saffron Ragout*  
*"Polentaschnitte" on warm Mango-Papaya-Saffron Ragout*



*Swiss Veal Loin with Morel Cream Sauce*  
*pommes pavé, chervil and glazed heirloom carrots*  
*Pepper-Mascarpone Tortellini with Basil Espuma and crispy heirloom tomato*



*Lukewarm Saffron Rice Pudding with Vanilla Chantilly and Berry Compote*

### ***Evening attire required***

Menu price CHF 130 incl. Prosecco aperitif in the Arvenhalle

Children up to 12 years CHF 90



# New Year's Eve

31<sup>st</sup> December 2025

Champagne aperitif in the Arvenhalle from 6.45 pm onwards  
Start gala dinner in the Grand Restaurant (table d'hôte) at 7.30 pm

## Menu

### *Amuse Bouche*



*Pâté en Croûte with Pistachios*  
*Cumberland sauce, frisée salad and black salsify*  
*Shallot Tarte Tatin with Figs and Winter Pear*



### *Lobster Bisque*



*Gotthard Zander with Potato Gnocchi*  
*three kinds of peas and white wine foam*  
*Fennel-Orange Ravioli with Fennel Greens*



### *Blood Orange Sorbet with Sichuan Pepper*



*Duet of Swiss Veal (loin and cheek) with Portwine Jus and Périgord Truffle*  
*potato mousseline and glazed winter vegetables*  
*Pumpkin Strudel with Beurre Blanc*  
*potato mousseline and Brussels sprout leaves*



*Semifreddo with Honey from our Garden*  
*citrus fruits and spiced orange-champagne sauce*



### *Petits Fours*



***Evening attire required***

Price menu CHF 240 incl. champagne aperitif in the Arvenhalle  
(incl. ½ bottle of Laurent Perrier champagne for midnight per 2 persons)  
Children up to 12 years CHF 180