

New year's eve menu

Welcome Amuse-Bouche

Scallop ravioli with sautéed spinach
Cream of Jerusalem Artichoke infused
with juniper berries
And Kaffir lime leaf emulsion

Fillet of beef, roasted juices, hay and herb infused
mousseline
and seasonal vegetables

Cheeses from near and far
and their accompaniments

Crispy mille-feuilles pastry with caramel milk
Poached pear

The festive bubble cup with mini pastries

Vegetarian new year's eve menu

Welcome Amuse-Bouche

Cream of Jerusalem artichoke with juniper berries,
Cep tartare
Beetroot and homemade brioche

Homemade black bean steak
Mousseline and vegetable pressé

Cheeses from near and far
and their accompaniments

Crispy mille-feuilles pastry with caramel milk
Poached pear

The festive bubble cup with mini pastries

Drink list

Apéritifs

Aperol Spritz	12.00
Kir white wine	7.00
Kir royal	15.00

Festive New Year's Eve Cocktail (lemon juice flakes, fresh raspberries, Prosecco HENRI D.O.C - Extra Dry White) 15.00

Moussaillon Cocktail (non-alcoholic - fruit juice cocktail, grenadine syrup) 9.00

White wines

	10CL	50CL	75CL
SWITZERLAND			
Coup de l'Etrier, Lavaux AOC	6.50	32.00	45.00
Johannisberg "mi-doux", Valais AOC	8.00		52.00
L'Arbalète, Dézaley Grand Cru AOC			62.00

Red wines

SWITZERLAND			
Coup de l'Etrier rouge, Lavaux AOC	6.50	32.00	45.00
Murailles Rouge, Chablais AOC	8.00		52.00
Prestige Malbec/Cabernet Franc barrique, Lavaux AOC			82.00

Champagne & Prosecco

ITALIY			
Prosecco HENRI D.O.C, Blanc extra dry	8.00		44.00
FRANCE			
Champagne Duval-Leroy, Brut Réserve	15.00		99.00

Beer

	33CL
Boxer bottled beer	6.50
Alcohol-free beer	5.50

Minérales & soft drinks

	50CL
Henniez green/blue	5.00
Coca Cola/ Coca Zéro	5.50
Ice tea peach/lemon	5.50
Fanta	5.50

Hot drinks

Coffee / Decaffeinated	4.50
Espresso	4.50
Cappuccino	5.00
Tea	4.50