

EDEN KITCHEN & BAR

Silvester Menü *New Year's Eve Menu*

Welcome Snacks

Amuse Bouches
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Tartar "Viciola", Haselnüsse aus dem Piemont, Safranschaum
"Viciola" Tartare, Piedmont Hazelnuts, Saffron Foam

Carpaccio aus handgetauchten Jakobsmuscheln, Grüner Apfel, Oscietra-Kaviar
Hand Dived Scallops Carpaccio, Green Apple, Oscietra-Caviar

Cappelletti di Gallina, Seeigel, Ochschwanzconsomme, Oro
Cappelletti di Gallina, Ricci Di Mare, Ox Tail Consomme, Oro

Acquarello Risotto, MR-Champagner, Alba-Trüffel, Foie Gras
Acquarello Risotto, MR-Champagne, Alba-Truffle, Foie Gras

"Poschiavo" Venisson Wellington, Aubergine Terrine, Pomme Sacrestaine
"Poschiavo" Venisson Wellington, Eggplant Terrine, Pomme Sacrestaine

Schokoladencreme, Blutorangen-Kompott, Zimteis
Chocolate Creme, Blood Orange Compote, Cinnamon Ice Cream

425.- p.P



Kaffee & Wasser inkludiert. *Including coffee & water.*

Unsere Preise sind in Schweizerfranken, MWST inkludiert. *Net prices are in Swiss francs, VAT included.*