

New Years Eve Menu, welcome 2024

Amuse Bouche

Graseck tartare, Fines de Claire oysters

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Prime salmon marbre with long pepper

Thai asparagus, lardo, pimenton de la vera oil

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Cream soup of grilled aubergines

Carpaccio of lamb, alpine blossoms

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Half lobster in its own bisque

Fine noodles, vegetable pearls

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Yuzu, banana and coconut milk sorbet

sparkling wine

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Fillet of Tyrolean veal, veal praline

Parsley Truffle Mousseline

mini carrot

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Passion fruit and white chocolate mousse