



Down to earth and unassuming, and all the more passionate and ambitious as a result – these words could be used to describe both Rolf Fliegauf himself and his culinary creations. The award-winning aromatic cuisine of the German-born chef focuses on the natural flavours of seasonal ingredients that, skilfully combined, come together to create an unexpected and intensive result.





New Year's Eve

aperitif

goose liver from landes

marinated & iced | beetroot | shiso

marinated scallop

cauliflower | caviar | lime vinaigrette

breton norway lobster

sautéed & dim sum | shellfish broth

atlantic dover sole

sautéed in brown butter | parsley | périgord truffle

egg yolk ravioli

spinach | white alba truffle | truffle foam

saddle of venison from alfred von escher

piedmontese hazelnuts | purple curry | broccoli

pastry

sweet surprises in small acts

supplement

please ask for our caviar menu

7 course CHF 595

including a champagne aperitif and live music at the bar



New Year's Eve Gala 2020 Reservation Request Form

Name: _____ First Name: _____

Adress: _____ E-Mail: _____

Phone: _____

Number of guests

Price

Adults: _____ per Person

Children (from 6 to 12): _____ per Kid

Notes

Special requests, dietary requests, allergies, etc.

Payment

Credit card:

VISA

AMEX

MASTERCARD

DINERS

JCB

Name of card holder: _____

Credit card number:

Expiry date:

____/____

Booking policies

We kindly ask you to inform us about any amendments regarding the number of guests until the 24.12.2020. Kindly be informed that we reserve the right to charge CHF 595 per person for no-shows/cancellation after the 24.12.2020. Please note that all payments are non-refundable.

We thank you for your understanding. Please do not hesitate to contact us for any further questions or assistance.

Place, date: _____ Signature: _____