



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

marinated & iced goose liver

cassis | brioche | cereals

snow crab salad

avocado | yuzu | crustacean vinaigrette

fillet of patagonian toothfish

cauliflower | salt lemon | caviar beurre blanc

confit organic egg yolk

spinach | lightly smoked potato foam | white alba truffle

pink roasted saddle of venison from tyrolean hunt

purple curry | beetroot | dim sum

coconut & caviar

coconut | caviar | olive oil

fior di latte

honey | piedmont hazelnut | white alba truffle

7 course CHF 695

including a champagne aperitif and live music at the bar



New Year's Eve Gala 2022 Reservation Request Form

Name: _____ First Name: _____

Address: _____ 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 24.12.2022. Kindly be informed that we reserve the right to charge CHF 695 per person for no-shows/cancellation after the 24.12.2022. 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: _____