

GIARDINO

MOUNTAIN
CHAMPFÈR-ST.MORITZ

Silvester
2019

New Year's Eve 2019



Part of Giardino Hotel Group



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31.12.2019

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New Year's Eve

Aperitif an unserer Bar // *Appetizer at our bar*

Austern – Zitrone – Chesterbrot – Vinaigrette
Rindstatar – Rote Beete – Himbeer – Shiso
Kingfish Ceviche – Jalapenos – Melone – Kochbanane
Tuna Tataki – Avocado – Punzu – Melisse
*Oysters – lemon – chester bread – vinaigrette
Beef tartare – beetroot – raspberry – shiso
Kingfish ceviche – jalapenos – melon – plantain
Tuna tataki – avocado – punzu – lemon balm*



Carabiniere // *Carabiniere*

Tomate – Limette – Basilikum
Tomato – lime – basil



Blumenkohlschaumsüppchen // *Cauliflower cream soup*

Kokos – Safran – Blumenkohlstrudel
Cocos – saffron – cauliflower strudel



Steinbutt // *Turbot*

Weisse Bohnencreme – Rotkabis – Amchoor – Beurre Blanc
Cream of white beans – red cabbage – amchoor – beurre blanc



Kalbsfilet // *Veal fillet*

Sellerie – Albula Bergkartoffel – Perigord Trüffel
Celery – Albula mountain potato – Perigord truffle



Dessertbuffet // *Dessert buffet*

CHF 320 p. P.

inklusive Champagner Apéro an unserer Bar und Silvester Rahmenprogramm
inclusive champagne aperitif at our bar and the New Year's Eve supporting program



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Vegetarisch
Vegetarian

Aperitif an unserer Bar // *Appetizer at our bar*

Avocado – Punzu – Melisse – Jalapenos – Melone – Kochbanane
Sommerrolle – Mango – Minze – Karotte
Topinambur – Haselnuss – Rote Zwiebel – Senfkörner
Aubergine – Sesam – Röstzwiebeln – Noix Gras
avocado – punzu – lemon balm – jalapenos – melon – plantain
Summer roll – mango – mint – carrot
Jerusalem artichoke – hazelnut – red onion – mustard seeds
Eggplant – sesame – fried onions – noix gras



Tschliner Ziegenkäse Panna Cotta // *Goat cheese panna cotta from Tschlin*

Knäckebröt – Dörrfrüchte – Portulak – Zimtblüten
Crispbread – dried fruits – purslane – cinnamon flowering



Blumenkohlschaumsüppchen // *Cauliflower cream soup*

Kokos – Safran – Blumenkohlstrudel
Cocos – saffron – cauliflower strudel



Ricotta Tortelloni // *Ricotta tortelloni*

Périgord Trüffel – geröstetes Schalottenpüree – Beurre blanc
Périgord truffle – toasted puree of shallots – beurre blanc



Tarte tatin vom Kürbis // *Pumpkin tarte tatin*

Birne – Honig – Rosmarin
Pear – honey – rosemary



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Tomate Mozzarella

Tomato Mozzarella



Rindskraftbrühe mit Spinat Tortelloni

Beef bouillon with spinach tortelloni



Gebratenes Kalbsfilet

mit glasierten Karotten und Kartoffelgratin

Roasted veal fillet

with glazed carrots and potato gratin



Schokoladenmousse mit flüssigem Kern

Chocolate mousse with a liquid core

CHF 65 p. P.

