

# New Year's Eve Gala Dinner 2023

Tuna tataki with cucumber radish rice noodle salad  
with sesame-soy dressing

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Celery-rocket soup with lemon oil

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Champagne sorbet

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Roasted reindeer entrecôte with fresh figs  
Cranberry-wildjus  
Red cabbage strudel with glazed chestnut  
Pumpkin spaetzli

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Apricot sabayon with caramel parfait and a mocha brownie  
CHF 140.00

With musical entertainment by Rolf Schnyder

