

CHRISTMAS MENU 1

CHF 68

Salad bouquet

of chicory, radicchio, iceberg lettuce, kale & frisée with bread chips, served with thyme house dressing served with:

Homemade bread with rapeseed oil

Alpstein chicken Wellington

with red wine sauce, served with organic potatoes Brussels sprouts & carrots

Felchlin chocolate mousse

with chestnut and cherry purée, figs, dates, apricots & hazelnuts

CHRISTMAS MENU 2

CHF 78

Waldorf salad

with lettuce, celery, walnuts, apples & grapes with bread chips, yoghurt dressing served with:

Homemade bread with rapeseed oil

Roasted venison fillet (AT)

with cranberry jus, served with cauliflower variation, mashed potatoes & parsnip chips

White chocolate mousse à la Jeff

with vanilla ganache filling, dried fig & physalis salad

Prices are per person. Please choose one of these menus for your event. Vegetarian requests will be taken into account separately.









Burrata with truffles

with truffle pesto, pears, UMAMI sprouts & Swiss balsamic vinegar **Served with:**

Homemade bread with rapeseed oil

Pumpkin soup

with spinach & baby leeks from the grill Fior di Latte ravioli

LUMA beef ribeye from Swiss cattle

grilled, with green pepper jus, served with rosemary baby potatoes & vegetable of the day

Orange cake with quince sorbet

with vanilla panna cotta & salted caramel



