



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 goose liver from Landes

beetroot | smoked eel | coffee oil

Norway lobster

golden osietra caviar | green apple | radish

Sautéed scallop

chestnut | white Alba truffle | jerusalem artichoke

Atlantic halibut

lobster ravioli | lime | beurre blanc

Glazed sweetbread

piedmontese hazelnut | Périgord truffle | spinach

Japanese wagyu beef

dim sum | parsley | bordelaise sauce

«Capreggio» from Willi Schmid

corn salad | walnut | truffle vinaigrette

Champagne & tangerine

8 course CHF 595

including a champagne aperitif and live music at the bar



New Year's Eve Gala 2018 Reservation Request Form

Name: _____ First Name: _____

Adress: _____ E-Mail: _____

Phone: _____

Number of guests

Price

Adults: _____ per Person

Children (from 6 to 11): _____ per Kid

Notes

Special requests, dietary requests, allergies, etc.

Payment

Charge to room: _____

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 28.12.2018. Kindly be informed that we reserve the right to charge CHF 595 per person for no-shows/cancellation after the 28.12.2018. 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: _____