



Menu

December 25th, 2025

115 PER PERSON

WINE PAIRING (WATER AND COFFEE) 55

STARTER

Pressed duck foie gras, artichoke truffle
& quince chutney

MAIN COURSE - CHOICE OF:

Confit line-caught sea bass, ratte potato &
curried cauliflower

or

Bresse chicken "en demi-deuil", truffled
pasta risotto, young vegetables

CHEESE (SUPPLEMENT CHF 15)

Matured Brie filled with truffle

DESSERT

Yule log « Vanilla & Praline »

PRICES IN SWISS FRANCS, VAT AND SERVICE INCLUDED.