

NEW YEAR'S EVE MENU 2024



Amuse bouche

Windsor beans-falafel
Pistachio cream • beetroot

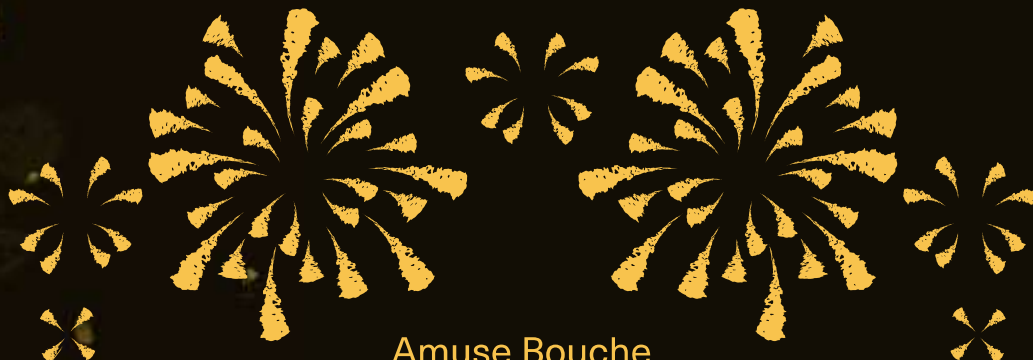
Lobster bisque
Coconut • baked oyster

Veal saddle from Toggenburg
aged two month
Mountain-potato-terrine • boletus mushroom
sauce • creamy savoy cabbage • Pancetta

Felchlin chocolate dessert

4-Course-Menu CHF 114.-

NEW YEAR'S EVE MENU VEGETARIAN 2024



Amuse Bouche

Windsor beans-falafel
Pistachio cream • beetroot

Champagne soup
Barley • Farina bona

Tagliarini
Winter truffle • boletus mushroom velouté
organic onsen egg

Felchlin chocolate dessert

4-Course-Menu CHF 114.-