

CHRISTMAS EVE DINNER

370.- per person

JERUSALEM ARTICHOKE FROM BREMBLENS AND WHITE TRUFFLE

cooked meunière

lager beer from Lausanne and honey from our garden

fig and cherry leaves zabaglione

BERLINGOT

soft heart like a fondue

onion broth with vietnamese coriander

pink pepper and sobacha

BLUE LOBSTER

grilled

squash from Vaud region with meadowsweet and coffee

lobster bisque

LINE CAUGHT SEA BASS WITH CAVIAR

created in 1971 by Jacques PIC – new version 2021 by Anne-Sophie Pic

foamy champagne, saké, rose & citrus Jabara sauce

VENISON

marinated with sake lees

chervil root

chestnut and citron

GSTAAD CHEESE

Camomille crispy sourdough bread

barberry brioche feuilletée

NORWEGIAN « SPHERE »

flamed with Yuzu liquor

citrus from Borex