



NEW YEAR'S EVE FESTIVE MENU

MS Linth

Beverages

Welcome drink

Féchy, Cave de la Crausaz AOC,
Paco Garcia Rioja DOCa Crianza,
Mineral water still / sparkling,
Softdrinks, Beer, Coffee / Tea

New year's start

Glass of champagne Edouard Brun

All inclusive, exclusive spirits

Menu

Greeting from the kitchen

Beetroot carpaccio

with rosemary sour cream foam, on a wild herb salad

Sweet corn cream soup

with cinnamon popcorn

Mandarin-saffron sorbet

with red vodka

Guinea fowl breast on green

Thai asparagus

with red wine and tonka bean jus
served with mini duchess potatoes

**Chestnut and salted caramel
parfait**

served in a tartlet with cherry compote

Coffee

and friandises (sweet)

Vegetarian

(pre-order-only!)

Greeting from the kitchen

Beetroot carpaccio

with rosemary sour cream foam, on a wild herb salad

Sweet corn cream soup

with cinnamon popcorn

Mandarin-saffron sorbet

with red vodka

Pumpkin roulade

with quinoa-mushroom filling in herb jus,
served on black risotto

**Chestnut and salted caramel
parfait**

served in a tartlet with cherry compote

Coffee

and friandises (sweet)

Our staff will be happy to provide you with allergy information.

Our meat, fish and bread are from Switzerland, unless otherwise stated. ♻️ Vegan