

CHRISTMAS MENU

STARTER

Sautéed scallop

Crémant foam | beetroot carpaccio | nut salad

16.00

or

Creamy porcini mushroom soup

Truffle bread croutons | chives

13.50

MAIN COURSES

Grilled veal steak

Cognac-morel sauce | vegetable bouquet |

potato gratin dauphinois

42.00

oder

Venere risotto

Smoked Burrata | roasted pumpkin

28.50

Dessert

Homemade panna cotta

Wild berries | pistachio mousse

14.00

BUCKHUSER

Rates in CHF incl. VAT