

Weihnachtsmenu

Dîner de Noël | Christmas dinner

Geräucherter Lostallo Alpenlachs | Meerrettichcreme | Kapern | süss-saure Zwiebel
Saumon fumé des Alpes de Lostallo | crème de raifort | câpres | oignons aigres-doux
Alpine smoked salmon from Lostello | horseradish cream | capers | sweet-sour onions

Tomaten-Cappuccino | Wodka | Oregano
Cappuccino de tomate | vodka | origanovod
Tomato cappuccino | vodka | oregano

Sepia-Risotto | Jakobsmuschel | Nori
Risotto à la seiche | noix de Saint-Jacques | nori
Cuttlefish risotto | scallop | nori

Picanha vom heimischen Rind | Chimichurri | Jus
Geröstetes Ofengemüse | Freiburger Kichererbsen
Picanha de bœuf local | chimichurri | jus
légumes rôtis au four | pois chiches de Fribourg
Local beef Picanha | chimichurri | jus
roasted vegetables | chickpeas from Freiburg

Maroni Entremet | Bitterschokolade | Heidelbeer Rumtopf
Entremet aux marrons | chocolat noir | compote de myrtilles au rhum
Chestnut entremet | dark chocolate | blueberry rum compote

Feingebäck
Friandises
Pastry

Menu Complet CHF 118.-

Gstaad, 25. Dezember 2025

Änderungen vorbehalten | sous réserve de modifications | Subject to change without notice

alle Preise in CHF inklusive MWST / Prix TVA inclus / Prices including VAT