New Year's eve menu

31.12. 2026

Prosecco reception
with fine flying canapés in our hotel lobby

Variation of starters from the cold buffet
Fresh Oysters with lemon dressing and tabasco
Sea bass ceviche with passion fruit and coriander
Beef bresaola with mustard sauce and pine nuts
Vegetarian Antipasti – Selection of marinated Vegetables
Duck liver parfait with Cranberry compote

Variation of starters from the hot buffet
Garlic prawns with paprika oil and sherry wine
Minced Meat Tartlet with Nutmeg Béchamel & Panko
Zucchini and Gruyère Cheese Crêpe

Various fresh and dressed salads
Homemade dressings and oven-fresh bread selection

Smoked Alpine Venison Tataki
served with a rich mushroom and black truffle tapenade, wild cranberries,
fresh winter truffle shavings, table-flambéed peppered rosemary,
and finished with a crunchy rye bread crumble

or

Salt-Baked Celeriac Carpaccio
dressed with a vibrant pomegranate vinaigrette, served with kiwi-infused apple cubes,
wood sorrel gel, and toasted Alpine hazelnuts

Double-Clarified Wild Game Consommé
perfumed with Madeira wine, served with a handmade pigeon ravioli,
finished with micro winter greens

or

Jerusalem Artichoke Soup
Infused with local thyme, served over warm white-port-wine poached pears,
topped with a toasted hazelnut foam and fine herb oil

Granny smith apple and Calvados Sorbet

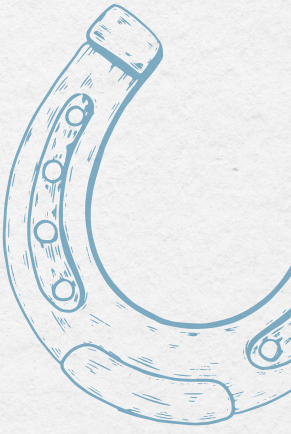
Medaillon of Alpine Beef Tenderloin „Style Rossini“
crowned with pan-seared foie gras, accompanied by a silky chestnut purée, rich Port wine and
juniper berry reduction, and finished with rum, sugar, and butter-glazed shallots and spring onions

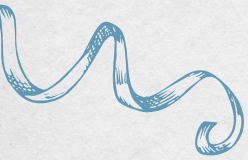
or

Gently Confiated Alpine Arctic Charr
served over a creamy pearl barley risotto with garlic-sautéed bimi broccoli,
a light horseradish emulsion, and fine dill oil

or

Flame-Charred Cauliflower from the Embers
served with crispy panko-crusted aubergine batons, a rich Alpine
mandel Romesco sauce, and pan-sautéed pearl onions



Selection of fine cheeses
with fresh grapes and chutneys from the buffet

Deconstructed Yuzu & Flambéed Meringue Tart
A contemporary take on a citrus classic: vibrant yuzu gel and a crisp almond sablé,
paired with toasted Italian meringue, crunchy meringue shards, and dehydrated winter lemon slices.