

«New Year's Eve at the Spitzhorn 2016-2017»

A Culinary Journey from the Silk Road to Saanen

Travel from one buffet to the next at the Hotel Spitzhorn

«Russia»

Wild salmon with garnish and devilled eggs

Blinis with caviar and sour cream

Blinis with gravled salmon and dill-mustard sauce

Blinis with lentils and smoked sturgeon

«Chinese Street Food»

Crisp prawns

Tempura vegetables

Sweet chilli chicken

Vegetarian spring rolls

Glass noodle salad

Dim sum

Hot & sour Peking soup

Mango chutney, soy sauce, chilli dip

«Grilled Indian kebabs»

Lamb kebab

Falafel skewer, Fish kebab

Beef skewer with satay sauce

Minty yoghurt dip, couscous, hummus, naan bread

«Greece»

Aubergine rolls, Kalamata olives

Feta cheese in olive oil, Tzatziki and flatbread, Stuffed peppers, Lamb chops

«Italy»

Oven baked bream with tomatoes and olives

Saltimbocca with Marsala jus

Sirloin steak in a Parmesan crust, Prawns aglio e olio

Mini calzone, Ossobuco alla milanese

Potato-basil gratin, winter truffle risotto, rosemary potatoes, Mediterranean vegetables

«Saanen»

Meringue with double cream, Cream slice by the metre

Crème brûlée with plums poached in spiced rum

Sweet chestnut tiramisu, Baked apple with custard

Yogurt panna cotta, Sliced fruit, Toblerone mousse, Flaming omelette surprise

Selection of Saanenland cheeses, fruit loaf and Saanen mustard

Hotel Guest CHF 160

Hotel Guest Halfboard CHF 150 (CHF 45 + suppl. CHF 105)

Guest extern CHF 165

Childeren CHF 65 from 6 years on

«Musical Entertainment»

