

Eat, Drink & Be Merry

25th of December 2016

To start off the feast

Smoked duck breast skewer on bed of lentils with blood orange chutney

From the river

Wild trout three ways

Trout rolls in a hot mulled wine stock

Salmon trout mousse with absinth and pumpernickel crunch

Trout nuggets in a crisp wine batter

with a salad of raw winter vegetables and a macadamia nut dressing

From our kitchenpot

Creamy barley risotto with spinach and cranberries, oxtail praline and shavings of 'Belper Knolle' cheese

From the stable

Saanenland loin of veal roasted in a bed of Alpine hay with
potato porcini strudel, Brussels sprout flan and rosemary-gingerbread jus

Small cheese platter

Cups of Saanenland cheese fondue

End the feast with a sweet treat

Caramel ice cream with roasted winter almonds, plum-cinnamon crumble, kumquat panna cotta

HOTEL GUEST CHF 95

HOTEL GUEST WITH HALF BOARD CHF 90 (CHF 45 + SURCHARGE CHF 45)

OTHER GUESTS CHF 105