

CHRISTMAS MARKET MENU

From 20 November to 23 December 2026

Full menu at CHF 75 per person

Sweet potato velouté with Christmas spices
CHF 18

Rossini-style duck breast fillet & polenta cake
Quince mousseline & passion fruit jus
CHF 46

Yuzu & hazelnut sphere
CHF 16

CHRISTMAS MENU

24 December 2026, served from 7pm

CHF 140 per person

Trilogy of appetisers

Glass of Champagne

Laurent-Perrier La Cuvée Brut

Scallop carpaccio

Selection of exotic fruits

Poached egg, hollandaise sauce & julienne of dried beef

Parmesan crumble

Green apple & apricot granita

Guinea fowl ballotine with mushrooms

Truffle mousseline, grandmother-style

Young vegetables, roasting jus & foie gras

Assortment of regional cheeses

Laiterie de Gruyère in Montreux

Christmas spice crème brûlée

Clementine & chocolate crème anglaise

Mignardises

NEW YEAR'S EVE MENU

31 December 2026, served from 7pm

CHF 160 per person

Trilogy of appetisers

Glass of Champagne

Laurent-Perrier La Cuvée Brut

Truffled duck foie gras terrine

Fig chutney & brioche

Lobster & scallop croquette

Leek fondue with Noilly Prat

Yuzu pearls & fresh herbs

Yuzu & ginger granita

Swiss beef fillet & potato mille-feuille

Celery, porcini mushrooms & truffle cream cheese

Rich beef jus

Assortment of regional cheeses

Gruyère dairy in Montreux

Molten chocolate cake, passion fruit sorbet & chocolate tuile

Mignardises