

Laudinella presents  
**New Year's Eve 2017**

**Menu de Gala**

**Hummer Timbale**

**Zitrusfrucht, Avocado-Tapenade, Baby-Salat, Zitronengrasöl**

*Lobster Timbale*

*Fresh citrus preserved, avocado-tapenade, micro-leaf-salad, lemongrass oil*

*oder /or*

**Kalbs-Tartare**

**Wachtelei, weisser Trüffel, Melba Toast**

*Veal tartare*

*Quail egg, white truffle, Melba toast*



**Kastanien Bisque**

**Frittierte Petersilie, karamellierter Apfel, Jakobsmuschel Carpaccio**

*Chestnut Bisque*

*Fried parsley, caramelized apple, scallop Carpaccio*



**Surf and Turf**

**Choron Sauce, Baby-Spinat, Sellerie Rösti, geräuchertes Salz**

*Choron sauce, baby spinach, celery rösti, smoked salt*

*oder /or*

**Gebratener Steinbutt**

**Choron Sauce, Baby-Spinat, Sellerie Rösti, geräuchertes Salz**

*Roasted turbot*

*Choron sauce, baby spinach, celery-rösti, smoked salt*



**Venezuela Grand Cru Schokolade**

**Gesalzenes Karamell, Himbeeren**

*Grand Cru chocolate from Venezuela*

*Salted caramel, raspberry*



**Pralinen am Stiel**

*Pralines on the stick*

**Kaffee, Tee, Silvester Friandises**

*Coffee or tea, New Year's Eve sweets*

**CHF 145.00**

**Inklusive Silvesterparty und Mitternachts-Champagner**

*Including New Year's Eve party and a glass of midnight champagne*

**HOTEL LAUDINELLA**

*St. Moritz*