

CHESA  ROSATSCH

New Year's Eve Menu 2021

Amuse-Bouche

**Tsar salmon with smoked sturgeon,
caviar, blini and sour cream**

Burgundy truffle soup

Hamachi ceviche
(Japanese yellowtail mackerel)

**Poached saddle of veal with
morel and porcini cognac cream, glazed carrots
and homemade mashed potatoes**

Chocolate-Pavé with passionfruit

CHF 189 per person