



TSCHADUN NEW YEAR'S EVE MENU WITH MEAT



WEDNESDAY, 31 DECEMBER

WARM STARTER

CONFIT SALMON FILLET
on Saffron-Cauliflower Puree, Beetroot Chips
and Dill Emulsion

SOUP

PORCINI MUSHROOM CONSOMMÉ
with Cognac and Game Farce

MAIN COURSE

DUO OF BEEF
Braised Cheek and Fillet Slice
with Potato-Truffle Mousseline, Mini Vegetables
and Chive Oil

CHEESE

SMALL SELECTION FROM
THE TSCHADUN CHEESE TROLLEY
with well-aged Swiss cheeses, pear bread,
two kinds of mustard and two confits

DESSERT

MILLEFEUILLE
of dark chocolate with
orange-chili marmalade

98

Price per Person



TSCHADUN NEW YEAR'S EVE MENU VEGETARIAN



WEDNESDAY, 31 DECEMBER

WARM STARTER

SOUS-VIDE COOKED MINI BEETROOTS
on Saffron-Cauliflower Puree, Beetroot Chips
and Dill Emulsion

SOUP

PORCINI MUSHROOM CONSOMMÉ
with Cognac and Root Vegetable Brunoise

MAIN COURSE

GRILLED OYSTER MUSHROOM
with Potato-Truffle Mousseline, Mini Vegetables
and Chive Oil

CHEESE

SMALL SELECTION FROM
THE TSCHADUN CHEESE TROLLEY
with well-aged Swiss cheeses, pear bread,
two kinds of mustard and two confits

DESSERT

MILLEFEUILLE
of dark chocolate with
orange-chili marmalade

79

Price per Person

#restauranttschadun #tschadunevents #allegralodge

