

1913

R E S T A U R A N T

NEW YEAR'S EVE DINNER | LE 1913
SUNDAY 31 DECEMBER 2023 | FROM 7PM

GLASS OF CHAMPAGNE DEUTZ

Accompanied by 3 gourmet bites

CAVIAR OSSETRA

Vichyssoise de celtiane home-smoked Grisons salmon

LANGOUSTINE TAIL "ROYALE"

Langoustines Just seared a la plancha powerful lemon confit reduction

CHAMBY ARCTIC CHAR FILLET HEART

Semi-cooked Arctic char, mousse sauce with alpine hazelnut butter emulsion

PIECE OF SIMMENTHAL VEAL

Roasted veal fillet in a reduced port sauce alba white truffle cabbage nems cale

MOUSSE LÉGÈRE AU GRUYÈRE CARAMEL 32 MOIS FROM DUTWEILER

Espuma Gruyère Topinambour and Meaux mustard

CHOCO-GINGER SORBET

Ginger-flavored dark chocolate sorbet quenelle

MONT BLANC 2024

Chestnut cream with kirsch and vanilla chantilly marron glacé

MIGNARDISES

Selection of 3 small pastries by the pastry chef



CHF 550.00 / Person (drinks excluded)

Free for children under 6
50% for children aged 6 to 12

For more information or a reservation request,
please contact us: + 41 24 495 31 31 - reservation@var.ch