CHRISTMAS EVE GALA MENU

24 December 2026

Veal Vitello served with pickled pumpkin balls and pumpkin gel
creamed goat's cheese | radicchio

*****

Herb and vegetable cream soup
fried shimeji mushrooms

*****

Norwegian halibut with Noilly Prat-dill sauce
leek stripes | tomato pearls

*****

Seared venison entrecôte medallion
dark chocolate sauce | brioche | parsley dumplings
autumn turnips | figs | red wine pear purée

*****

Carrot cake with pickled carrots and cream cheese
bitter orange marmalade | pea shoots

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Vegetarian menu

Pickled pumpkin
pumpkin jelly | goat's cheese cream | radicchio | strudel pastry

*****

Herb and vegetable cream soup
fried Shimeji mushrooms

*****

Truffle ravioli with chive sauce
leek stripes | tomato pearls

*****

Fried onion and potato dumplings with mustard sauce
Autumn turnips | figs | red wine pear purée

*****

Carrot cake with pickled carrots and cream cheese
bitter orange marmalade | pea sprouts

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CHRISTMAS DAY GALA MENU

25 December 2026

Truffle panna cotta with venison cured ham
sautéed chanterelles | cranberries | mizuna
*****
Carrot and date cream soup
Amaretto Cream | cinnamon croutons
*****
Swiss salmon fillet with Appenzeller dry gin cream sauce
spinach and tomatoes
*****
Elderflower sorbet with Prosecco
*****
Veal entrecôte with «Vieille Prune» cream sauce
Thyme potato terrine | celeriac purée | beetroot
*****
Winter gingerbread with marzipan
Dark chocolate | mandarins | mandarin gel | caramel ice cream
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Vegetarian menu

Truffle panna cotta with cranberry gel
sautéed chanterelles | cranberries | mizuna
*****
Carrot and date cream soup
Amaretto Cream | cinnamon croutons
*****
Chestnut strudel with pepper cream sauce
Brussels sprouts | glazed grapes
*****
Elderflower sorbet with Prosecco
*****
Thyme potato terrine with «Vieille Prune» cream sauce
stuffed Savoy cabbage and porcini mushroom roulade
celeriac purée | beetroot
*****
Winter gingerbread with marzipan
Dark chocolate | mandarins | mandarin gel | caramel ice cream
*****
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NEW YEAR'S EVE GALA MENU

31 December 2026

Norwegian smoked salmon with avocado crème
mango gel | fresh mango | yuzu pearls | pumpernickel
*****

Apple, curry and ginger soup
sour cream | Calvados Granny Smith apple gel
*****

Lukewarm tuna fillet with wasabi crème
ice fennel | tomatoes | soy gel
*****

Mandarin sorbet with Prosecco
*****

Herb-crusted roast beef with Maltese sauce
Truffled potato purée | broccoli | Port wine shallots
*****

Sacher Torte with apricot gel
apricot Sorbet | sour cream | white chocolate
*****

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Vegetarian menu

Basil panna cotta with tomato gel
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Apple, curry and ginger soup
sour cream | Calvados Granny Smith apple gel
*****

Lemongrass curry
baked rice and sesame balls | vegetable chips | edible flowers
*****

Mandarin sorbet with Prosecco
*****

Stuffed zucchini blossom with pumpkin
Maltese sauce | potato and zucchini rösti | broccoli | Port wine shallots
*****

Sacher Torte with apricot gel
apricot Sorbet | sour cream | white chocolate
*****

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NEW YEAR'S MENU

1 January 2027

Marinated Swiss beef tartare «Waldhotel Style»
Brandy crème | quail egg | capers | sprouts | butter toast
or
Mixed leaf salad «Waldhotel»
with dressing of your choice
*****
Pea cream soup with Prosecco
Diced Grisons' dried meat | herb croutons
*****
Braised beef shoulder in Pinot Noir sauce
Ticino polenta | herbed king oyster mushrooms | romanesco
*****
Sea buckthorn and quark slice on dark crumble
sea buckthorn gel | sour cream ice cream
*****
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Vegetarian menu

Zucchini blossoms with feta
rocket | tomato gel | herb oil
or
Mixed leaf salad "Waldhotel"
with dressing of your choice
*****
Creamy pea soup with Prosecco
herb croutons
*****
Open vegetable lasagne
Ticino polenta | herbed mushrooms | romanesco
*****
Sea buckthorn and quark slice on dark crumble
sea buckthorn gel | sour cream ice cream
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