

hôtel palafitte

End of year menus

Room rental fees will be charged in addition of the menu, for groups of 20 or more

BUSINESS LUNCH FORMULA

CHF 54.- per person
From Monday 1 December
until Friday 19 December

Perfect egg, Jerusalem artichoke and black truffle.

Chicken supreme, roasted salsify, chestnuts and chicken sauce.

Christmas log with exotic fruits and coconut

PREMIUM FORMULA

CHF 94.- per person

AMUSE-BOUCHE

Duck foie gras and mandarin chutney.

STARTER

Perfect egg, Jerusalem artichoke and black truffle.

FIRST COURSE

Pan-fried scallops, celery risotto, lovage and Iranian black lemon.

SECOND COURSE

Chicken supreme, roasted salsify, chestnuts and chicken sauce.

DESSERT

Christmas log with exotic fruits and coconut.