





NEW YEAR'S EVE 2025



5-COURSE MENU

MEAT, FISH | VEGETARIAN

Dried green beans, ginger, sesame, egg yolk, potato, Aleppo pepper 

Swiss salmon, aguachile, cashew, cilantro, salmon roe  
vegetarian menu: Hispi cabbage, lemon miso sabayon, buckwheat, shiso 

Empanada, mushrooms, onions, chimichurri

Beef tenderloin, Bordelaise, cacio e pepe, cavolo nero  
vegetarian menu: Bread knödel, black salsify, apple, sauerkraut, marjoram

Coffee, caramel, cardamom, plum

AMUSE-TA BOUCHE

Matt's Negroni 12

Nino Ruby 0.0% 9.7

Apple Pie Sour 4.1% 7.1

AMUSE-TOI

Doors 18:00 Uhr, start 1st course 18:45 – 20:30, finish 5th course 21:45 – 22:30

22:00 DJ Delta aka Joël Cirkel, Deep House & Disco Funk Beats

Toast to 2026 00:00, last call 00:45

Our staff will be happy to provide you with information on request about ingredients in our dishes that may cause allergies or intolerances. Our meat and fish come from Switzerland.

All prices are in CHF incl. 8.1% VAT  = with meat or fish  = gluten free

