

WINE & MORE
TIMES GRILL

SINCE 2016

New Years Eve Menu



Amuse-bouche:
Scallop mousseline,
Lobster bisque foam and "Beluga" caviar



Pan-fried white sea bass,
Acquerello risotto with white truffle and Jerusalem artichokes,
Périgord jus



Pigeon and foie gras Pithiviers,
"Kriek" jus, wild squash



Grilled veal tenderloin, Bourbon Pointu jus,
Ratte potato mousseline, hazelnut crunchy, and root vegetables



Truffled Brillat-Savarin (prepared by us),
Toasted Alpine bread and lamb's lettuce with Piedmont oil



Black Forest Cake,
Reinterpreted by Aurélien

Menu at CHF 159.00
Without cheese CHF 149.00

Served the 31.12 for dinner

