

# THE CHEDI

ANDERMATT, SWITZERLAND

## New Years Eve - The Restaurant

amuse bouche

golden egg | pine | salsify panna cotta | raw ham from uri | fish roe

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scampo & caviar ice cream

onion | chlorophyll consommé | crispy milk

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jerusalem artichoke cream soup

truffle from uri | corn | micro greens

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triologie of goose

praline | foie gras terrine | pan-fried escalope

apricot | cherry | ginger | «rumtopf»

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black cod & alba truffle

truffle beurre blanc | calamari | fennel | celery | lime | sugar snaps

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sorbet

mango | passion fruit

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swiss angus entrecôte

wasabi jus | sticky rice | green peas | mushrooms | zucchini

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cheese variation

from the chedi cheese tower

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lychee & hibiscus

tahiti namelaka | white chocolate | roses

# THE CHEDI

ANDERMATT, SWITZERLAND

## Silvester - The Restaurant

amuse bouche

goldenes ei | pinie | schwarzwurzel panna cotta | urner rohschinken | fischrogen

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scampo & kaviar-eis

zwiebel | chlorophyll consommé | knusprige milch

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topinambur crèmesuppe

urner trüffel | mais | kresse

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triologie der gans

praline | foie gras terrine | gebratenes schnitzel

aprikose | kirsche | ingwer | «rumtopf»

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schwarzer kabeljau & alba trüffel

trüffel beurre blanc | tintenfisch | fenchel | sellerie | limette | zuckerschoten

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sorbet

mango | passionsfrucht

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swiss angus entrecôte

wasabi jus | gedämpfter reis | erbsen | pilze | zucchini

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käse variation

aus dem the chedi käseturm

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litschi & hibiskus

tahiti namelaka | weisse schokolade | rosen