

THE CHEDI

ANDERMATT, SWITZERLAND

Christmas Eve

amuse

golden egg yolk | jerusalem artichoke | truffle

lobster carpaccio

purple potato | lavender | lime | lemon | olive | quinoa

wagyu beef consommé

quail egg | strips of pancakes

pan fried turbot

plum grape sauce | wild greens | grapes

duck breast

cherry jus | beetroot | parsnip | polenta | carrot

apple | caramel

CHF 165 per person | CHF 265 with wine pairing

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Heiligabend

amuse

goldenes eigelb | topinambur | trüffel

hummer carpaccio

lila kartoffeln | lavendel | limette | zitrone | olive | quinoa

wagyu rind consommé

wachtelei | flädli

gebratener steinbutt

pflaumen-traubensosse | gemüse | trauben

entenbrust

kirschjus | rote beete | pastinake | polenta | karotten

apfel | karamell

CHF 165 pro Person | CHF 265 mit Weinbegleitung