New Year's Eve Menu

WOOD-FIRED



With family or until late into the night.

First seating — Family menu

6:00 PM – 8:15 PM

89 CHF / adult excl. drinks

Child 49 CHF • Small child 29 CHF

ADULT MENU

Amuse-bouche
Pumpkin cream with truffle oil

Starter
Homemade terrine and seasonal salad

Main course
Roasted chicken supreme, morel sauce, gratin dauphinois

Dessert
Chocolate fondant and vanilla ice cream

Coffee

CHILD MENU

Main
Homemade breaded chicken or minced steak

Side
French fries or gratin dauphinois

Dessert
Ice cream or chocolate fondant

Welcome from 6:00 PM • Seating 6:30 PM • Dinner 7:00 PM • Dessert 7:45 PM • End 8:15 PM.

Second seating — Gastronomic

8:45 PM – 1:00 AM

159 CHF / adult excl. drinks • Midnight glass included

Amuse-bouche
Warm goat cheese crostini with honey and walnuts, pumpkin cream with truffle oil

Starter of your choice
Homemade foie gras, fruit chutney and toasted brioche
OR
Smoked salmon with horseradish, toasted bread

Fish of your choice
Pan-seared scallops, beurre blanc and seasonal vegetables
OR
Red mullet fillet on mini ratatouille, parsley and coriander sauce

Main course
Wood-fired beef fillet or veal medallion, morel sauce, gratin dauphinois, mini seasonal vegetables

Dessert
Les Moulins signature dessert, gourmet coffee

Midnight
Glass of champagne, petits fours, wishes and entertainment

Aperitif 8:45 PM • Dinner 9:15 PM • Wood-fired meat 10:45 PM • Dessert 11:30 PM • Champagne at midnight • Music until 1:00 AM.