

# Dinner and Casino Royale

One glass of champagne as an aperitif with home-made crostini

Five-course selection menu

Welcome chips worth 20 CHF

Free admission to the casino

**Just 128.00 CHF per person**

**Add an additional course to your meal for just 15 CHF and enjoy a delicious six-course menu with cheese and dessert!**

All prices are in CHF  
and include VAT.

## Selection menu

### **Marinated tuna with wasabi mayonnaise**

served with a beetroot trilogy and a light lime and mascarpone cream

### **Bison tartar with black truffle oil**

served with celeriac cream, lollo rosso and radishes

### **Cream of tomato and pepper soup**

with crostini and marinated tuna

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### **Poached egg on glazed black salsify with vanilla**

served with parsley root cream and Perigord truffle

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### **Mulled wine granita**

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### **Carnaroli risotto with sautéed King Oyster mushrooms,**

red onions, lollo rosso and radishes flavoured with balsamic vinegar

### **Pan-fried fillet of pikeperch on venere rice from Piedmont**

on a bed of baby vegetables and beurre blanc served with mussels

### **Roast bison fillet in a rich port sauce**

with celeriac, parsnips and Brussels sprout leaves

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### **Optional: Brie de Meaux** filled with mascarpone

served with home-made fruit loaf and olive oil ice cream

add 15.00

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### **Sliced mandarins in Cointreau,**

tonka bean cream and mandarin sorbet

### **Belle-Hélène pear cake**

served with chocolate sauce and vanilla ice cream

### **Warm Olivo chocolate cake**

with calamansi gel, blood orange cream and gingerbread ice cream