

# Tropical Christmas

## Christmas dinner at the Tropenhaus for groups of 10 or more

### Fire & ice aperitif

When it's frosty outside, enjoy an aperitif at an open fire on our terrace with torches and candles.

**A different type of aperitif – a hearty meal from the pot** CHF 23.-  
served directly from the pan, to warm you and get you in the mood. Beverages included.

**Caviar tasting** CHF 31.-  
5 g of caviar with various side dishes,  
4 cl of vodka or 1 glass of Louis Roederer champagne,  
crunchy banana chips (each additional 5 g of caviar CHF 15)

**Proposal for 3-course meal** CHF 59.-  
**Proposal for 4-course meal** CHF 69.-

Lamb's lettuce salad with pumpkin  
french dressing | egg | bacon | cheese quills | croutons

\*\*\*

Porcini mushroom cappuccino with pandanus milk foam  
rabbit saltimbocca | crunchy pistachio straw

\*\*\*

Fillet of sturgeon with cocoa butter confit  
kumquats with star anise sauce | ceylon spinach spaetzle  
guava & red cabbage pralines

or

Slices of veal rib eye  
spicy gravy | honey-ginger carrots | baked salsify  
green peas and mashed potatoes

\*\*\*

Pear & papaya strudel  
double cream iced meringue | chocolate sabayon

Tropical dessert buffet (12 components), surcharge CHF 16.-



# Tropical Christmas

Christmas dinner at the Tropenhaus for groups of 10 or more

Proposal for 3-course meal  
Proposal for 4-course meal

CHF 69.-  
CHF 79.-

Pike-perch carpaccio  
pesto made with red sorrel and Thai spinach | absinthe jelly  
garden herb salad | cheese quill crisps

\*\*\*

Chardonnay soup with smoked sturgeon cubes  
under a puff pastry lid

\*\*\*

Perch fillet rolls in a wild betel (la lot) leaf  
pearl barley risotto | winter turnips and carrots  
saffron-fennel sauce

or

Sautéed veal medallions under a cashew nut & coffee crust  
papaya vegetables | venere rice with port | guava gravy

\*\*\*

Banana bread French toast  
passion fruit syrup | white chocolate & cinnamon parfait

Tropical dessert buffet (12 components), surcharge CHF 16.-

