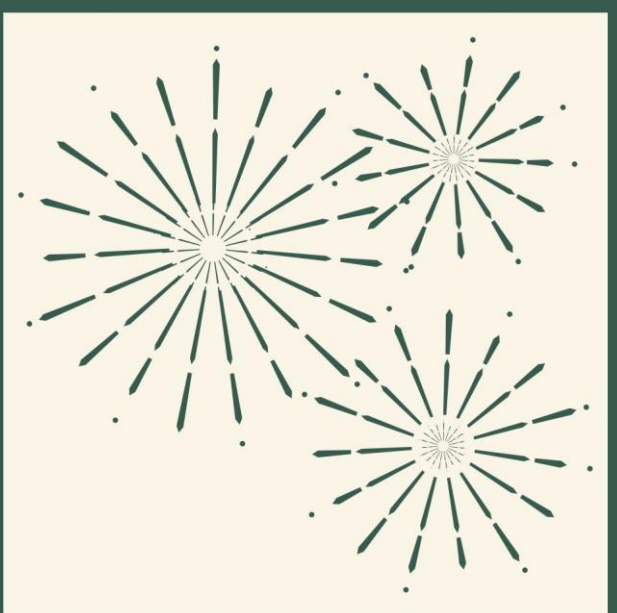
George’s New Year’s Eve



GEORGE
BAR & GRILL

EXCLUSIVE NEW YEAR'S EVE MENU

CHF 149.-

Beef Tataki
Ponzu, daikon, watercress, chive oil

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Langoustine Vol-au-vent
Puff pastry, champagne velouté, button mushrooms

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Saddle of Venison
Celery, parsnips, wild mushrooms, gravy

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Modern Pear Hélène
Pear sorbet, chocolate espuma, Williams pear,
crunchy topping, panna cotta

À LA CARTE

STARTERS

GEORGE Salad Pumpkin, cucumbers, tomatoes, croutons, red cabbage, walnuts	16
with shrimp	+15
Beef Tartare Marinated egg yolk, capers, brioche toast, mustard gel	32
Beef Tataki Ponzu, daikon, watercress, chive oil	33

MEAT

Tenderloin (Filet) 180gr 55

Striploin (Entrecôte) 220 gr 59

Rib Eye 250 gr 62

Saddle of Venison 170gr 176

FISH

Giant Prawn 52

Whole sea bass 55

Langoustine Vol-au-vent 82
Puff pastry, champagne velouté, button mushrooms

All meat and fish dishes can be combined as desired with sauces, side dishes, and vegetables.

SAUCES

Herb butter, red wine sauce, chimichurri, Café de Paris
One sauce included; each additional sauce 4

SIDES

French fries, Spinach, seasonal Vegetables je 9

VEGETARIAN

Wild Mushroom Tortellini 36
Beetroot, burrata espuma

DESSERT

Modern Pear Hélène 20
Pear sorbet, chocolate espuma, Williams pear,
crunchy topping, panna cotta

GEORGE's chocolate mousse 20
Chocolate, caramel, vanilla ice cream, Fleur de Sel

Cheese Selection 29
Selection of various types of cheese

ALLERGENS

For questions about allergens in our food offerings
please ask a member of staff.

ORIGIN:

Holzen Fleisch, Ennetbürgen
Luma Delikatessen

Meat:
Beef: Switzerland and Uruguay
Vension: Austria

Seafood:
Prawns: Vietnam, game breed
Sea bass: Greece
Lobster: USA

Bread: Switzerland

ALL PRICES ARE QUOTED IN SWISS FRANCS AND INCLUDE 8.1 % VAT.