



SEIT 1787

*Celebrate an unforgettable New Years Evening in the Aklin Zug*

## **New Year's Eve Menu**

With our Acoustic Band "Next Train Home"

Sunday, 31st December 2023 / 18.30h

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### **Duck liver**

Nougat with pistachio, red wine- pear mousse, vanilla- Rum sauce, gingerbread chips

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### **Crayfish**

Medallion, pumpkin vegetables, white Port wine reduction

...

### **Essence of sun dried tomato**

Morels, tomato mousse

...

### **Anglerfish**

Back fillet, saffron onion comfit, sauce of green peas

...

### **Tournedos of beef**

Truffle- potato galettes, spinach with pine nuts, Whisky cream sauce

...

### **"Reblochon Val d'Arve"**

Apple Calvados ragout, sauce of Glühwein

...

### **Sweets**

Pineapple parfait, chocolate mousse, crema Catalana, Mango sorbet, fruity sauce

...

### **Flûte Champagne Charles Mingon 1er cru brut**

Menu price per Person Fr. 189.00 incl. Tax.

(Little changes may occur)

We are looking very much forward to welcome you: 041 711 18 66

Ask for Gregor Walker, Owner & Maître Restaurateur



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## New Year's Eve Vegetarian Menu

### **Carpaccio of red beats**

Red wine pear mousse, vanilla- Rum Sauce, gingerbread chips

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### **Venere Risotto**

Pumpkin vegetables, white Port wine reduction

...

### **Essence of sun dried tomato**

Morels, tomato mousse

...

### **Flan of Carrots**

Saffron- onion comfit, sauce of green peas

...

### **Pot Pourry of vegetables**

Sauce of red lentils, truffle- potato galettes, Whisky sauce

...

### **“Reblochon Val d’Arve”**

Apple Calvados ragout, sauce of Glühwein

...

### **Sweets**

Pineapple parfait, chocolate mousse, crema Catalana, Mango sorbet, fruity sauce

...

### **Flûte Champagne Charles Mingon 1er cru brut**

Menu price per Person Fr. 145.00 incl. Tax.

(Little changes may occur)

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