

Hotel d'Angleterre

G E N E V A



New Year's Eve Dinner *Thursday 31st December 2009*

Trio of amuse bouche

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Pumpkin cream soup

Espuma of Grany-Smith with black truffle, grilled chestnuts vermicelli

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Dried fruits and nuts shorbread, panfried foie gras
Carrot juice Blanquette style flavoured with saffron

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Monkfish roast stuffed with old fashion vegetables
Salsify and white truffle mash, tea flavoured foamy cream

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Champagne granite

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Fillet of veal prepared coated with aniseed crumbs of chocolate beans
Potato cake with truffle, young radishes flavoured with lime

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Brillat Savarin with crushed truffle
Bread curls flavoured with Port syrup

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Duet of delicassies
Pina-colada soup and exotic "pain perdu" dip
Rum cream with spicy tinges, honeys sabayon

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Chocolate mousse with light mint flavours
Chocolate bean crisp with vanilla butternut ice cream
Sweet jus spiced up with Tasmanian pepper

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Coffee and festive macaroons

Fr. 250.- per person

