

# BAMBOU *by Thomas*

## New Year's Eve 2018 Culinary rendez-vous

Duck Foie Gras Terrine  
with muscat gelée and baked Brioche

\*\*\*

Champagne velouté soup with Parmesan

\*\*\*

Lasagna with home-pickled Scottish salmon  
on a foam clive sauce

\*\*\*

Refreshing passion fruit granite

\*\*\*

Surf and Turf Irish beef fillet with lobster tail  
Sauce Bearnaise, roast potatoes and vegetables

\*\*\*

Fried ripe-Camembert with cranberries

or

Variation of Cantuccini and Amaretto

Complete menu CHF 152.00

Deduction without cheese/dessert CHF 10.-

Each course at à la carte Prices