



LE MIRADOR
RESORT & SPA

*CELEBRATE
THE FESTIVE
SEASON
WITH US*



CHRISTMAS MENU

TRUFFLE IN THE SPOTLIGHT

Restaurant Le Patio - December 24 & 25, 2019

Poached oyster | sea water jelly | herring caviar | champagne foam



Chestnut Cappuccino with truffle | bacon foam from Villars



Lightly seared goose foie gras | candied mango | pistachio caramel with passionfruit



Wild turbot | steamed leek with truffle butter | smock of cockles |
fish bone juice with Chardonne wine



Capon stuffed with mushrooms | cardoons from Geneva gratin |
truffle potato mousseline



Truffle "Mont d'or" cheese



Surprise from our Pastry Chef Arnaud

Early bird price CHF 155.- per pers. until November 30th, 2019
CHF 165 per pers. from December 1st, 2019



NEW YEAR'S EVE MENU

Le Patio Restaurant – December 31, 2019

Poached oyster | sea water jelly | herring caviar | champagne foam



Scallop carpaccio | coral vinaigrette dressing | grated celery and green apple



Beef chuck pie with foie gras | chervil root salad with a hint of hazelnuts



Roasted John Dory fish | kale | bouchot mussels | cardamom butter sauce



Marrow crust Swiss beef fillet | salsify with a hint of hazelnuts | truffle potato mousseline



Truffle "Mont d'or" | pear "Louise Bonne"



Surprise from the Pastry Chef Arnaud

Early bird price CHF 165.- per pers. until November 30th, 2019

CHF 180.- per pers. from December 1st, 2019



HINATA

NEW YEAR'S ASIAN BUFFET

Hinata Restaurant - December 31, 2019

Appetizer

Salmon miso soup



To start

Tom Yum kung

Wafu salad

Hamachi Ceviche



Cold corner

Sashimi selection

Uramaki assortment

Chirashi sushi



Warm corner

Thai fish curry

Teppanyaki grilled prawns and vegetables

Teppanyaki grilled chicken and vegetables

Tempura prawns

Vaki Udon soup

Fried rice



Sweets

Tiramisu

Castella sponge cake

Fresh fruit selection

CHF 115.- per pers.

NEW YEAR'S EVE BRUNCH

Le Patio Restaurant – January 1st, 2020 from 12.00 pm

Appetizer selection

Deer carpaccio with figs
Scallops tataki with truffle & spinach



Fresh corner

Prawn salad with mango and coriander
Quinoa salad, raw & cooked vegetables from the Primapraz farm



Scaling Bench

Whelks, cockles, clams, clams, langoustines, lobster & a range of shrimps
Selection of smoked fishes



Foie gras trolley & Landes

Foie gras terrine
Fig, red fruits & mango chutney
Selection of homemade brioches, gingerbread with swiss honey
Serrano ham & truffle cooked ham



Live cooking station

Seared duck foie gras
Deer medaillon with bacon
Sushi selection from our Japanese restaurant



Warm corner

Salt crust seabass with champagne butter sauce
Swiss beef Wellington fillet
Potato mousseline with truffles from Tuber Melanosporum
Assortment of heritage vegetables



Swiss cheese trolley



Delights from our Pastry Chef

Praline Paris-Brest, crispy yuzu meringue, vanilla tart, cappuccino pana cotta,
gianduja sweet with caramelized dried fruits, chestnut Mont-Blanc verrine,
rhum baba, intense black chocolate eclair

CHF 135.- per pers.

Price in CHF, VAT included