

Le Patio

COME AND CELEBRATE

THE NEW YEAR CELEBRATIONS

AT LE MIRADOR RESORT & SPA

Reservations & informations

T +41 21 925 11 11 | reservations@mirador.ch

Chemin de l'Hôtel Mirador 5, 1801 Le Mont-Pèlerin, Switzerland

LePatio

Christmas menu

24th December 2022

CHF 140.- per person

FOIE GRAS PÂTÉ FROM THE PÉRIGORD REGION
sweetbreads, mustard with clementines, chasselas sauce

TURBOT FROM THE BRITTANY COAST
leeks, crunchy bouffes PDO, yellow wine emulsion

CAPON FROM THE BOURGOGNE REGION
declination of Geneva cardoon, melanosporum truffle juice

HYDROMEL GRANITA
tonic with fir buds

CHRISTMAS LOGS TROLLEY

BLACK FOREST CAKE
creamy dark chocolate, vanilla mousse,
cherries with kirsch

EXOTIC
dacquoise cookie, mango and passion fruit bavarois, coconut heart

PEAR CHARLOTTE
sponge cake, salted butter caramel, vanilla pear

LEMON CHEESECAKE
feuillantine crisp, financial cookie with almonds

MIGNARDISES

LePatio

New Year's menu

31st December 2022

CHF 185.- per person

Dance evening from midnight

SPECIAL FINE CLAIRE OYSTER
tonic water jelly, kiwi, iodised pearls

SCALLOPS FROM THE NORMANDY REGION
Granny Smith, persimmon mayonnaise
lemon caviar from Niels Rodin

FOIE GRAS PATTY FROM THE PERIGORD REGION
clementine mustard, chasselas sauce

LOBSTER RAVIOLI FROM THE BRITTANY COAST
creamy bisque with mountain berries

FILLET OF BEEF FROM THE REGION
declination of Geneva cardoon,
potato mousseline with melanosporum truffle

TENDREMONT OF MOLESON
pears «conference» with saffron from the Jorat region,
crumble with melanosporum truffle

GRANITE WITH MEAD
hibiscus foam

CIGAR CAKE
chocolate diplomat, lemon and «piment oiseau»,
smoked vanilla ice cream

MIGNARDISES

LePatio

The New Year brunch

1st January 2023

CHF 125.- per person

CHF 60.- until 12 years old

COLD BUFFET

Foie gras from the Périgord region

Pâté en croute from
Valentin Chappuis' farm pig

Limousin beef tartar from Saint Légier

Pressed poultry «la belle luce»
and crayfish from Lake Geneva

Charcuterie from our regions

Ceviche of royal sea bream, combawa
from Niels Rodin

Octopus carpaccio

Avocado with coconut milk

Special «fine de claire» oysters

Wild shrimp, cocktail sauce

Tuna tataki with passion fruit

Rillettes of trout from the French Riviera

Selection of sushi

Citrus Quinoa

Remoulade of celery and
Granny Smith apple

Salads mix and dried fruits

Parsnip soup with licorice

Cheese trolley from the region,
fruit pastes of the moment

CHOICE OF MAIN COURSES

Crispy veal from the canton of Vaud,
potato mousseline with truffles,
tart quince

Salmon from the Grison canton,
caramelized leek cake, ginger butter

Fresh ravioli, creamy blue cheese,
melanosporum truffle

DESSERTS BUFFET

White chocolate and lemon
yuzu sweetness

Coffee éclair

Caramelized apple tatin

Mango and passion fruit millefeuille

Tiramisu with speculoos

Milk chocolate marshmallows

CREPES AND WAFFLES

White chocolate and lemon
yuzu sweetness