

# HOTEL LAUDINELLA

*St. Moritz*

Laudinella presents  
New Year's Eve 2018

Menu de Gala

## Riesengarnelen

Mesclun-Salat | Zitronenkaviar | Single Malt Cocktailsauce | Wachtelei | Zuckererbsen  
*Giant prawns | Mesclun salad | lemon caviar | Single Malt cocktail sauce | quail egg | sugar peas*

oder

## Geräucherte Burrata

Heirloom-Tomaten | Basilikumschaum | Perigord Trüffel  
*Smoked Burrata | Heirloom tomatoes | basil foam | Perigord truffle*

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## Hummer Bisque

Nordseekrabben | Hennessy Cognac VSOP | Crème Fraîche  
*Lobster bisque | brown shrimps | Hennessy Cognac VSOP | crème fraîche*

oder

## Rote Bete Concommé

Ricotta-Tortellini | Kerbel | Melba Streifen  
*Beetroot consommé | Ricotta Tortellini | chervil | Melba strips*

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## Belgisches Dry Aged Entrecôte

Gegrillter Portobello | Spinat | Knoblauchcrumble | getrüffeltes Kartoffelpüree | Morchelsauce  
*Belgium dry aged entrecote | grilled Portobello | spinach | garlic crumble  
truffled mashed potatoes | morel sauce*

oder

## Gegrillter King Fisch

Gegrillter Portobello | Spinat | Knoblauchcrumble | getrüffeltes Kartoffelpüree | Morchelsauce  
*Grilled kingfish | grilled portobello | spinach | garlic crumble  
truffled mashed potatoes | morel sauce*

oder

## Ratatouille-Roulade

Samtig gelbe Karotten | Limette  
*Ratatouille roll | velvety yellow carrots | lime*

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## Dark Madagascar Schokolade

Tonkabohnen-Mousse | Schokoladenerde | Pistazienbiskuit | Salz-Karamel Glace | Orangen-Coral  
*Tonka bean mousse | chocolate soil | pistachio sponge | salted caramel ice | orange coral*

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## Pralinen am Stiel zum Kaffee

*Chocolates for the coffee*

