

HOTEL LAUDINELLA

St. Moritz

Laudinella presents
New Year's Eve 2018

Menu de Gala vegetarian

Amuse Bouche

Geräucherte Burrata

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

Rote Bete Consommé

Ricotta-Tortellini | Kerbel | Melba-Streifen
Beetroot consommé | Ricotta Tortellini | chervil | Melba strip

Ratatouille Roulade

Samtig gelbe Karotte | Limette
Ratatouille roll | velvety yellow carrot | lime

Dark Madagascar Schokolade

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

Pralinen am Stiel zum Kaffee

Chocolates with the coffee

