

VALENTINE'S DAY AT WALDRAND

CHF 90 per person

[START WITH A COCKTAIL]

Alpine Heart

Tanqueray gin, Campari, Seasonal red forest fruits,
house plum syrup, citrus

FOOD TO BE SHARED

Tomato Focaccia & alpine herb pesto

STARTERS

Winter beetroot cooked over fire, sourdough cracker,
cashew yoghurt, pickled onion & fresh black truffle [VEGAN]

&

Smoked Trout from Lake Blausee, brioche, creme fraiche,
pickled cucumber, smoked potato cream

MAINS

XO Cauliflower, Winter Slaw, Smoked Onion & Mushroom
[VEGAN & GLUTEN FREE]

&

Luma Beef Pithivier, hand selected Bernese fillet,
black truffle hollandaise & cooking juices

DESSERT

Mountain Apple & Walnut Tart, Jungfrau balsamic caramel
& Vanilla ice cream [VEGAN]

— Served at the table by the chef