SILVESTER DINNER

31. Dezember 2026

Sauerteigbrot | Kürbiskern Miso Dip
Amuse-Bouche Überraschung

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Swiss Lachs Crudo
Salzmandarine | Rettich | Fenchelblüte

Vegetarisch
Winterrettich
Salzmandarine | Rettich | Fenchelblüte

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Pilz Essenz
Kräuterseitling | Ingwer

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Tortellini mit Kürbis
Marroni | Nussbutter | Salbei

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Gebratener Kalbsrücken
Schwarzer Knoblauch | Pastinakenpüree

Vegetarisch
In Salzteig gegarte Rande
Schwarzer Knoblauch | Pastinakenpüree

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Dessert Variation
Churer Pfirsich | Feigenblatt | Mandel

Menüpreis CHF 159.–
Menüpreis vegetarisch CHF 145.–
Inkl. MwSt., Wasser und ein Mitternachts-Cüpli am Feuer

FLEM
MOUNTAIN LODGE

NEW YEAR'S EVE DINNER

31 December 2026

Sourdough Bread | Pumpkin Seed Miso Dip
Amuse-Bouche Surprise

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Swiss Salmon Crudo
Preserved Mandarin | Radish | Fennel Blossom

Vegetarian
Winter Radish
Preserved Mandarin | Radish | Fennel Blossom

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Mushroom Essence
King Oyster Mushroom | Ginger

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Pumpkin Tortellini
Chestnut | Brown Butter | Sage

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Roasted Veal Loin
Black Garlic | Parsnip Purée

Vegetarian
Salt-Baked Beetroot
Black Garlic | Parsnip Purée

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Dessert Selection
Peach from Chur | Fig Leaf | Almond

Menu price CHF 159.– incl. VAT
Vegetarian menu CHF 145.– incl. VAT
Includes water and a midnight glass
of sparkling wine by the fire

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MOUNTAIN LODGE