

A collection of stylized, hand-drawn fireworks in various sizes and orientations, scattered across the left side of the page. Some are dark brown, while others are a lighter, muted brown.

Lodenwirt's New Year's Eve

NEW YEARS EVE MENU

Salmon trout from the mountains | caviar | savoy | chardonnay
Chablis 2021—Jean-Paul & Benoit Droin 7,70

★ ★ ★

Consommé from Simmentaler beef
parmesan crespelle | black truffle
Luigi & Giovanna 2019—Barberani 7,50

★ ★ ★

Tortelli | lobster | yuzu | butter dashi
Riesling Ölberg GG 2021—Kai Schätzel 8,20

★ ★ ★

Green apple sorbet

★ ★ ★

Duck | persimmon | brioche | BBQ jus
Harmonium 2018—Firriato 7,50

★ ★ ★

Dark chocolate | caramel | orange
Tawny Port—Quinta do Noval 0,05l 5,50
Passito Ben Ryé 2022—Donnafugata 0,05l 8,50

Menu include aperitif 98,00 €

Wine accompaniment with Tawny: 36,00 | with Passito: 39,00