



GRAND BEAU-RIVAGE
INTERLAKEN



STARTER

Sautéed tiger prawn with “Mozambique” sauce

or

Spinach and lamb’s lettuce salad with fresh fig,
creamy garlic yogurt dressing and Chioggia crudités



MAIN COURSE

Double beef entrecôte with port wine jus,
sweet potato bonbon, mini rösti, and colorful vegetables

Or

Chanterelle risotto
with roasted Hokkaido pumpkin and pickled onions

DESSERT TO SHARE

St. Valentine’s chocolate dome
with Swiss chocolate mousse and berry sauce

