GRAND BEAU-RIVAGE
INTERLAKEN

NEW YEAR'S EVE MENU

31.12.2026

APERITIF

A glass of Champagne

AMUSE-BOUCHE

Blini
Smoked salmon · caviar · dill · pickled red onions

or

Blini (V)
Black truffle · wild mushrooms

STARTER

Lobster
Caramelised mango · leaf salad · passion fruit dressing

or

Oat and edamame falafel (V)
Caramelised mango · leaf salad · passion fruit dressing

SOUP

Seafood bisque
Dill oil · crispy kale

or

Vegetable bisque (V)
Crispy sage · roasted shallots · croutons

PALATE CLEANSER

Lime granita sorbet (V)

MAIN COURSE

Grilled Swiss filet mignon
Port and shallot reduction · truffled sweet potato purée · glazed baby vegetables

or

Creamy fregola sarda pasta (V)
Vegetables · wild mushrooms

DESSERT

White chocolate mousse
Champagne · forest berries · lime
alcohol-free on request

or

Apricot sorbet (V)
Champagne

CHF 129 per person

GRAND BEAU-RIVAGE
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NEW YEAR'S EVE KIDS MENU

31.12.2026

★ STARTER ★

Tomato soup

or

Mixed leaf salad with French dressing

★ MAIN COURSE ★

Cheeseburger with fries and vegetables

or

"Pulpo"-style sausage with mashed potatoes and vegetables

or

Chicken nuggets with fries and vegetables

★ DESSERT ★

Chocolate cake with vanilla ice cream

CHF 40

