

THE PENTHOUSE

NEW YEAR'S EVE

Vegetarian Sharing-Style Set Menu

AMUSE-BOUCHE

Eggplant *Croquette* ^{(WH)(VG)}

Tomato mayonnaise

STARTER

Heirloom *Tomato Salad* ^{(MK)(MD)(VG)}

Mixed-colour tomatoes, mustard dressing, whipped burrata, stone fruit, and shiso leaves

Grilled Carrot ^{(MK)(TN)(VG)}

Creamy hummus, pine nuts, togarashi butter, and dill

Camembert ^{(MK)(WH)(VG)}

Breaded deep-fried camembert, salad, aged apple balsamic, and fig jam

SUSHI

Chef's *Sushi Selection* ^(VG)

Selection of vegetarian maki rolls and nigiri

MAIN COURSE

Eggplant *Teriyaki* ^{(MK)(VG)}

Charcoal-grilled eggplant, sweet potato purée, hispi cabbage, and onion fritter

Brussels *Sprouts* ^{(WH)(VG)}

Roasted Brussels sprouts, red curry sauce, and crispy potato

Kimchi Fried Rice ^{(WH)(EGG)(VG)}

Radish kimchi, roasted yellow cherry tomato, poached egg, and nori crumb

DESSERT

Swiss Trio *Chocolate Igloo* ^{(MK)(TN)(WH)}

PN) Peanuts, (EGG) Eggs, (MS) Molluscs, (TN) Tree Nuts, (MK) Milk, (CY) Celery, (SE) Sesame, (SY) Soya, (MD) Mustard, (WH) Wheat, (FH) Fish, (SP) Sulphites, (LN) Lupin, (CS) Crustaceans, (R) Raw, (V) Vegan, (VG) Vegetarian,  Spicy
All prices are in CHF Swiss franc, inclusive of 8.1% VAT.