



WHITE MARMOT

RESTAURANT & BAR
ST. MORITZ

SILVESTERMENÜ 2022 NEW YEAR'S EVE MENU 2022

Champagner-Empfang mit Finger Food
Reception with champagne and canapes

Lobster-Carpaccio auf Fenchelsalat, Citronette, Wachtelei
Mini Panettone aus Brioche-Brot
Lobster carpaccio on fennel salade, lemon vinaigrette, quail egg
Mini panettone made from brioche

Cremige Pariser Gnocchi an Kaviarcreme
Creamy Parisian gnocchi with caviar cream

Bloody Mary Sorbet mit Büffelricotta-Cannoncino
Bloody Mary sorbet with buffalo ricotta cannoncino

Engadiner Angus Rindsfilet Rossini, knusprige Kartoffeln,
Entenlebermedaillon, weisser Albatrüffel
Local Angus beef filet Rossini style with crispy potatoes,
foie gras medallions and white Alba truffel

«Happy New Year»
Sweet Kitchen Party Dessertbuffet und Midnight Snack
Desert buffet and midnight snack



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VEGETARISCHES / VEGANES SILVESTERMENÜ VEGETARIAN / VEGAN NEW YEAR'S EVE MENU

Sojamilch-Mozzarella auf Beluga-Linsen, Gemüse Crudités,
Peperoni-Hummus, Bulgur-Rote-Beete-Tartar
*Soy milk mozzarella on Beluga lentils, vegetable crudités,
pepper hummus, bulgur beetroot tartar*

Knollensellerie-Kartoffel-Gnocchi,
Erbsenschaum und schwarzer Trüffel
*Celeriac potato gnocchi,
pea foam and black truffle*

Auberginen-Piccata-Pizzaiola, Couscous-Salat
Eggplant piccata pizzaiola, couscous salad

Bloody Mary Sorbet
Bloody Mary sorbet

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