SILVESTER DINNER

Appetisers

Beef tartare on pumpernickel with sour cream
Tartlets filled with Jerusalem artichokes and king oyster mushrooms
Spicy Thai curry soup
Strudel with olives and feta
Swiss cheese tart

Starter

Seared tuna with wasabi, cucumber spaghetti and balsamic pearls
Vegetarian
Wood-smoked carrots with wasabi, cucumber spaghetti and balsamic pearls

Pasta

Homemade ravioli filled with porcini mushrooms and buffalo mozzarella on a bed of lemon foam

Main course

Tender veal fillet with a port wine sauce, served with truffled potato flan and winter vegetables
Vegetarian
Butternut squash stuffed with chestnuts and walnuts, served with cranberry chutney and truffled potato flan

A magnificent dessert buffet and regional cheeses

31. DEZEMBER 2026 18:00 UHR
HOTEL BELLEVUE-TERMINUS - ENGELBERG