



# Silvestermenü

*New Year's Eve menu*



# RISTORANTE MARINA

## CAPODANNO

Carpaccio di spigola | salsa ai ricci di mare | caviale Oona  
*Carpaccio vom Wolfsbarsch / Seeigel Sauce / Oona Kaviar*

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Crema di topinambur | animelle di vitello | tartufo bianco  
*Topinambur Cremesuppe / Kalbsbries / weißer Trüffel*

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Risotto Acquerello | astice | yuzu | melograno  
*Risotto Acquerello / Hummer / Yuzu / Granatapfel*

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Shabu Shabu di Wagyu | dashi | soia | funghi shitake | sedano  
*Wagyu Shabu Shabu / Dashi / Soja / Shitake Pilze / Sellerie*

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Costolette di rombo | crema di prezzemolo | limone salato  
*Steinbutt Koteletts / Petersiliencreme / gesalzene Zitrone*

### OPPURE

Filetto di bisonte Luma in crosta di funghi gallinacci |  
composta di cachi | salsa perigord  
*Bisonfilet von Luma in Pfifferlingskruste / Pflaumenkompott /  
Perigordsauce*

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Mousse alla vaniglia del Madagascar | mandarino |  
cioccolato extra fondente | caramello salato  
*Madagaskar Vanille Mousse / Mandarine /  
Zartbitterschokolade / gesalzenes Karamell*

CHF 280

# RISTORANTE MARINA

## NEW YEAR'S EVE

Sea bass carpaccio | sea urchin sauce | Oona caviar  
*Carpaccio de bar / sauce aux oursins / caviar Oona*

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Jerusalem artichoke cream soup | sweetbreads | white truffle  
*Velouté de topinambour / ris de veau / truffe blanche*

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Risotto Acquerello | lobster | yuzu | pomegranate  
*Risotto Acquerello / homard / yuzu / grenade*

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Wagyu Shabu Shabu | dashi | soya | Shitake mushrooms |  
celery  
*Wagyu Shabu Shabu / dashi / soja / champignons Shitake /  
céleri*

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Turbot chops | parsley cream | salted lemon  
*Côtelettes de turbot / crème de persil / citron salé*

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Bison fillet from Luma in chanterelle crust |  
plum compote | perigord sauce  
*Filet de bison de Luma en croûte de girolles /  
compote de pruneaux / sauce périgourdine*

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Madagascar vanilla mousse | tangerine |  
dark chocolate | salted caramel  
*Mousse à la vanille de Madagascar / Mandarine /  
chocolat noir / caramel salé*

CHF 280