

# THE CHEDI

ANDERMATT, SWITZERLAND

## New Years Eve - The Library

amuse bouche

kaviar osietra imperial | blumenkohl | sauerrahm

*amuse bouche*

*caviar osietra imperial | cauliflower | sour cream*

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königskrabbe | fermentierter wassermelonen rettich | granatapfel

*king crab | fermented watermelon radish | pomegranate*

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leicht geräucherte pastinaken crème | foie gras | quitte | olivenöl

*lightly smoked parsnip cream | foie gras | quince | olive oil*

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heilbutt wildfang | lardo | beurre blanc | seeigel rogen | kohlrabi | perlzwiebel | vogelbeere

*wild caught halibut | lardo | beurre blanc | sea urchin roe | turnip | pearl onion | rowan berry*

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rosa gebratener kalbsrücken | schwarzwurzel | wirsing | alba trüffel | pommes soufflé

*pink roasted saddle of veal | black salsify | savoy cabbage | alba truffle | pommes soufflé*

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grand cru felchlin | schokolade | haselnuss | birne | hibiscus

*grand cru felchlin | chocolate | hazelnut | pear | hibiscus*