



Fairmont
GRAND HOTEL GENEVA

New Year's Menu
31st December & 1st January

le grill

New-Year's Eve Menu

Saturday, 31st December

CHF 230.- per person

Appetizer

Gruyère candy

Gruyère PDO candy 18 months with black truffle

Starter

Marinated langoustine with Iranian black lemon

Fennel tartar with vanilla, lime and champagne gel, head broth

Main course choice

The John Dory

Citrus crisp, roasted endives with rosemary butter, iodized chips,
creamy charlotte, orange reduction sauce

or

Kay and coffee smoked veal

Braised kale, grilled mushrooms, coffee sponge cake, meat juice

Pre dessert

Goat cheese siphon with honey

Dessert

The sweet madness

Almond dacquoise, Morello cherry compote, tonka bean cream,
single malt chocolate mousse (whisky)

Al Vero

New-Year's Eve Buffet

Saturday, 31st December

CHF 350.- per person*

Cold buffet

Sea food bar

Home smoked salmon with beech wood

Tuna with three sesame seeds, Asian sauce

Lobster medallion, hot and cold

Marinated salmon, citrus gel

Variation of sushi and nigiri

Duck foie gras, quince and apple compote

Traditional vitello tonnato, cube of vitelotte

Dried meat from Valais

Pata Negra ham

Sea bream ceviche, seaweed salad

Coconut beans, smoked fillet of fera, Tobiko eggs

Avocado, dried fruit, citrus fruit and pearl barley

Crab salad with caviar cream

Mixed of vegetables, quail eggs

Swiss cheeses selection

Artisanal breads

Hot buffet

Crispy poultry, panko and Espelette pepper
Winter vegetable fricassee
Gratin dauphinois with gruyère cream
Potatoes, Philadelphia truffles
Extra fine green beans with butter
Boletus fricassee
Pollack fillet, carrot and verbena juice
Mediterranean sea bass with cockles
Shrimp Gyosa, yakitori sauce
Nutmeg squash, chestnut splinters
Jerusalem artichoke purée
Cardoon gratin with truffle
Mini stuffed patisson
Saffron salsify

Live cooking

Beef fillet with morels
Saddle of venison, Grand Veneur sauce
Prawn risotto
Fried scallops

Desserts

Vanilla and nut tartlet, chocolate crunch
Coconut, banana passion
Apple and its crumble
Fresh fruit platter
Fruit saladine
Tartlet with toblerone
Blackcurrant Mont-Blanc
Lemon meringue pie
Exotic cheesecake
Chocolate raspberry cake
Tangerine tea cake

**Mineral water, non-alcoholic beverages, beers and wine included*

Al Vero

New-Year's Brunch

Sunday, 1st January

CHF 120.- per person*

CHF 60.- for children from 6 to 12 and free from 0 to 5

Salad Bar

Oriental crab

Variation of beets, black truffle vinaigrette

Barley, lobster, carrots, oranges

Russian salad

Rice salad: smoked duck breast, mango, three sesame seeds

Endive, apple, goat cheese, nuts

Pasta salad: candied tomatoes, taggiasche olive, basil

Starters Bar

Salmon counter: Baltic salmon, smoked salmon, marinated salmon, bellevue salmon

Oysters: shallots, vinegar, rye bread

Beef carpaccio: rocket salad, parmesan shavings

Semi-cooked veal: winter leaves, pecorino toscano

Traditional minestrone

Cream of pumpkin soup, parmesan croutons

Selection of cold cuts

Cheese selection

Verrines

Tuna and chive tartar

Broccoli crush and cream

Beef tartar with truffle

Nicoise salad

Semi-cooked foie gras

Live cooking

Risotto alla Milanese in parmigiano reggiano

Beef fillet

Whole baked fish

Side dishes

Roasted potatoes with rosemary

Sauté of old-time vegetables

Variation of cauliflower

Chestnut puree with thyme

Crushed squash with Sichuan pepper

**Mineral water and non-alcoholic beverages included*



Book your table

le grill

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Il Vero

Il Vero restaurant
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