



BELVEDERE

LOCARNO

NEW YEAR'S EVE 2024

Aperitif with Champagne and Chef's appetisers

The Starter

Wild Sockeye salmon, Belvedere ceviche,
cucumber in chervil osmosis,
glasswort, pomegranate, tapioca and pink pepper crisp

The First Course

Carnaroli Acquerello rice with pumpkin,
marinated red shrimp tails with lemon thyme and lime,
smoked burrata cream and shellfish powder

The Fish

Sole fillet, Ticino white Merlot sauce,
artichoke heart, herring roe and chervil oil

The Meat

Sashi Freygaard Choco beef loin,
red Port jus, cocoa gru , shiitake mushrooms,
low-temperature cooked cauliflower with vanilla
and potato ring

The Dessert

Coconut rocher with date toffee heart,
ginger-marinated pineapple
and passion fruit sorbet

Cotechino Milanese style on lentil cream

Live music entertainment

CHF 230.- per person

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