



INTERCONTINENTAL®

GENÈVE

24 DECEMBRE 2021

ZAKOUSKI

Blinis, crème acidulée et féra fumée  
*Blinis, sour cream and smoked féra*

Tartelette champignons huile d'herbes  
*Mushrooms tartlet with herb oil*

Kappa courge, crumble d'avoine  
*Kappa squash, oat crumble*

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AMUSE-BOUCHE

Ravioles de langoustine  
*Langoustine ravioles*

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PREMIERE ENTREE - FIRST STARTER

Crabe, butternut et clémentine  
*Crab, butternut and clementine*

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DEUXIEME ENTREE - SECOND STARTER

Céleri confit, beurre à la truffe  
*Condied celeriac, truffle butter*

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POISSON - FISH

Saint-Jacques rôties, topinambour, cédrat, sauce Champagne  
*Roasted scallops, Jerusalem artichoke,  
citron and Champagne sauce*

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VIANDE - MEAT

Chapon farci, cerfeuil tubéreux, marrons, jus aux morilles  
*Stuffed capon, turnip-rooted chervil, chestnuts and morels juice*

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FROMAGE - CHEESE

Finger de Gruyère, gelée griotte  
*Gruyère emulsion, cherry jelly*

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PRÉ-DESSERT - PRE-DESSERT

Confit de mangue, sorbet passion café, écume de riz au citron vert  
*Candied mango, passion sorbet and coffee, rice with lime foam*

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DESSERTS

Tube chocolat, crème aux marrons confits, kumquat sorbet kalamansi  
*Chocolate cylinder, candied chestnuts cream, kumquat and  
kalamansi sorbet*

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CHF 152.-/PAX

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