



*New-Year
Menu*

Sunday, 31st December 2023 & Monday, 1st January 2024

Fairmont
GRAND HOTEL GENEVA

le grill

New-Year's Eve Dinner

Sunday, 31st December

CHF 230.- per person

Aperitif

Crispy shiso

Creamy fresh cheese, Piedmont hazelnut

Appetizer

Sour Avruga

Black lemon shortbread, celery salad with basil and citrus zest, Champagne gel

Starter

Sea bass, vanilla and sea lettuce

Candied sea bass with Madagascar vanilla oil and fresh herbs, sea lettuce, grilled pakchoi, sponge cake with vanilla

or

Marbled foie gras with spices and squash jam

Foie gras with 12 spices, warm brioche, butternut marmalade

or

Variation of beets and crispy chickpeas

Beet, hummus, bulgur, beet and peppermint salad, beet and chickpea pickles, beetroot, chickpeas, bulgur and lemon, olive oil and hot pepper

Main course choice

John-Dory in ashes

Roasted filet of John-Dory with rosemary butter, vegetable charcoal breadcrumbs, coriander seeds and orange, variation of squash, orange emulsion with roasted spices

or

Matured Angus, oyster mushrooms and mizuna

Grilled Swiss Angus beef, roasted oyster mushrooms, beechwood-smoked mushroom purée, undergrowth powder, mizuna, gravy.

Pre dessert

Cocoa espuma with ceps and hazelnut crisp

Dessert

Truffle

Whipped ganache with truffle flavors, chocolate and morello cherry mousse

Al Vero *New-Year's Eve Buffet*

Sunday, 31st December

CHF 350.- per person*

CHF 175.- for children from 6 to 12 and free from 0 to 5

Gold buffet

Beechwood smoked salmon (warm blinis)
Lobster medallions and yuzu gel
Breaded tuna heart with sesame variation, yakitori sauce
Bellevue Salmon, Nori leaves
Sushi and nigiri variation
Duck foie gras from Maison Rougier
Traditional vitello tonnato, vitelotte potatoes
Pata Negra and Parma ham
Beef carpaccio and olive oil
Sea bream ceviche with lime
Chicory salad with nuts and old Gruyère
Spider crab meat with citrus fruit and seaweed
Coconut beans, smoked whitefish filet and Tobiko eggs
Artichoke antipasti
Mixed vegetables macédoine and quail eggs
Swiss cheese platters
Handmade breads

Hot buffet

Crispy poultry, panko and Espelette chili
Roasted octopus and sweet potato pulp
Winter vegetable fricassee
Gratin dauphinois with Gruyère cream
Anna potatoes
Green beans in butter
Cep fricassee
Yellow pollack filet, carrot and verbena juice
Mediterranean sea bass with shells
Shrimp gyoza, yakitori sauce
Nutmeg squash with chestnut pieces
Jerusalem artichoke puree
Truffle cardoon gratin
Saffron salsify

Live cooking

Sea food bar
Beef fillet with morels
Red deer filet with hunter sauce
Scallop risotto
Fried scallops

Desserts

Dried fruit tartlet
Yuzu meringue tartlet
Apple crumble
Fresh fruit platter
Exotic coconut
Chocolate tartlet
Tangerine Mont-Blanc
Fairmont style Twix
Speculoos cheesecake
Peanut and praline in choux pastry
Black Forest cake
Opera cake

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

Il Vero

New-Year's Brunch

Monday, 1st January

CHF 135.- per person*
CHF 70.- for children from 6 to 12 and free from 0 to 5

Buffet

Lobster with dried tomato mayonnaise

Oysters and sides

Smoked salmon, sour chive cream

Octopus carpaccio, celery and Taggiasche olives

Foie gras terrine, selection of jams and dried fruit bread

Variation of mozzarella and burrata

Italian cured cold cuts

Beef carpaccio with truffle vinaigrette, arugula and parmesan cheese

Live cooking

Low temperature cooked lamb

Carved fresh fish

Desserts

Yule log medley and selection of dessert from the pastry chef



Book your table

le grill

Le Grill restaurant

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Il Vero

Il Vero restaurant

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Fairmont
GRAND HOTEL GENEVA

**Mineral water and non-alcoholic beverages included*