LUX am See

RESTAURANT & BAR

# Menu

## *Concert Dinner*



30. December 2026

# Menu Meat

*An Evening in Perfect Harmony*

4.30 PM | APÉRITIV

## Canapés

*House-smoked char, Blini, Baeri caviar*

5.00 PM | START DINNER

## Lovage Crunch

*Mushroom duxelles, beetroot gel, borage flower*



5.45 PM | STARTER

## Veal Carpaccio

*Truffle cream, pickled chanterelles, piedmont hazelnuts*

6.00 PM | INTERMEDIATE COURSE

## Mango Sorbet

*Papaya seeds, muscovado crumble, fleur de sel*

6.30 PM | MAIN COURSE

## Roasted Beef Fillet

*Celeriac mousseline, hokkaido pumpkin, bordelaise sauce*

---

7.30–9.45 PM

## Concert

*Musical delight at Tonhalle Zürich*

---

10.00 PM | DESSERT

## Baked chocolate tart

*Hazelnut crémeux, caramel, cherry stracciatella sorbet*

11.00 PM | PETITS FOURS & COFFEE

## Sweet Treats

*Mango praline, tonka bean macaron, sesame cookie*

CHF 178.00 per person

Includes welcome drink, water and coffee

# Menu Vegan

An Evening in Perfect Harmony

4.30 PM | APÉRITIV

## Canapés

*Vegetable tartare, crispy capers, chives*

5.00 PM | START DINNER

## Lovage Crunch

*Mushroom duxelles, beetroot gel, borage flower*



5.45 PM | STARTER

## Celeriac Carpaccio

*Truffle cream, pickled chanterelles, piedmont hazelnuts*

6.00 PM | INTERMEDIATE COURSE

## Mango Sorbet

*Papaya seeds, muscovado crumble, fleur de sel*

6.30 PM | MAIN COURSE

## Cauliflower Steak

*Celeriac mousseline, hokkaido pumpkin, pointed cabbage sauce*

---

7.30–9.45 PM

## Concert

*Musical delight at Tonhalle Zürich*

---

10.00 PM | DESSERT

## Mousse Au Chocolat

*Hazelnut crémeux, caramel, cherry stracciatella sorbet*

11.00 PM | PETITS FOURS & COFFEE

## Sweet Treats

*Mango praline, tonka bean macaron, sesame cookie*

CHF 158 per person

Includes welcome drink, water and coffee