

# Menu

## *New Year's Eve 2026*



31. December 2026

# 8-Course Menu

## Meat

*How New Year tastes at 2UX*

**Crystal Bread | Olive Tartlet | Lovage Crunch**

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### **Puff Pastry Muffin**

*Leek Butter, Cracklings, Maldon Salt*

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### **Balfegó & Hamachi Mosaic**

*Ponzu, Cucumber, Bottarga*

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### **Challans Duck Essence**

*Confit Leg Raviolo, Pink Duck Breast, Cranberry*

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### **Carabinero**

*Tartare, Prunier Caviar, Pernod Foam*

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### **Canadian Bison Fillet**

*Celeriac Mousseline, Truffle, Bordelaise Sauce*

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### **Bergamot Entremet**

*Citrus Curd, Tarragon Meringue, Lime Crumble*

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### **Baked Chocolate Tart**

*Hazelnut Crèmeux, Caramel, Cherry Stracciatella Sorbet*

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**Mango Praline | Tonka Bean Macaron | Sesame Cookie**



CHF 376.00 per person

Incl. 1 Glass of Champagne | 1 Cocktail | Coffee | Water

# 8-Course Menu

## Vegan

*How New Year tastes at 21x*

**Crystal Bread | Olive Tartlet | Lovage Crunch**

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### **Puff Pastry Muffin**

*Leek Margarine, Cauliflower, Maldon Salt*

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### **Kohlrabi, Palatinate Mosaic**

*Ponzu, Cucumber, Chia Seeds*

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### **Shiitake Essence**

*Mushroom Raviolo, Porcini, Cranberry*

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### **Chioggia Beetroot**

*Tartare, Olive Oil Caviar, Pernod Foam*

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### **Cauliflower**

*Celeriac Mousseline, Truffle, Cabbage Jus*

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### **Bergamot Entremet**

*Citrus Curd, Tarragon Meringue, Lime Crumble*

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### **Mousse au Chocolat**

*Hazelnut Crèmeux, Caramel, Cherry Stracciatella Sorbet*

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**Mango Praline | Tonka Bean Macaron | Sesame Cookie**



CHF 347.00 per person

Incl. 1 Glass of Champagne | 1 Cocktail | Coffee | Water