

# la MUÑA

## SILVESTER MENU NEW YEAR'S EVE MENU

Ein Glas Jeeper Grand Assemblage Champagner  
One Glass of Jeeper Grand Assemblage Champagne

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### AMUSE-BOUCHE

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### SUSHI ROLL

Lachs – Hokkigai – Pico de Gallo  
Salmon - Hokkigai- Pico de Gallo  
Gyu – Tataki – Ebi – Foie Gras  
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Otoro - Beluga Kaviar - Avocado  
Otoro - Beluga Caviar - Avocado  
Mazara Garnelen - schwarzer Trüffel - Takuan  
Mazara Shrimps - Black Truffle - Takuan

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Akami Thunfisch Ceviche – Ikura Eier, Shiso, Samphiere, Rocoto, Leche de Tigre  
Akami Tuna Ceviche – Ikura Eggs, Shiso, Samphiere, Rocoto, Leche de Tigre  
  
Shiro Dashi – Gersten, Oktopus, Sancho-Pfeffer, Chulpi Mais, Shiro Dashi Suppe  
Shiro Dashi – Grains, Pulpo, Sancho-Pepper, Chulpi Maíz, Shiro Dashi Soup

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Rinds-Gyoza – Weissler Trüffel, Koriander Kresse, Aonoriko Öl, Enten Sauce  
Gyoza Beef – White Truffle, Coriander Cress, Aonoriko Oil, Duck Sauce  
Frittierter Kinmedai – Petersilienwurzel-püree, Thai-Bohnen, Chips, Miso-Limettensauce  
Kinmedai Frito – Parsley Root Purée, Thai Beans, Chips, Miso-Lime Sauce

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Japanisches Wagyu – Topinamburpüree, Eringi Pilze, Kräutersalat, Chips, Criolla Sauce  
Japanese Wagyu – Topinambur Purée, Eringi Mushrooms, Herbs Salad, Chips, Criolla Sauce

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### DESSERT

«Andoa» Schokolade 72% - Peruanische Lulo,  
Jalapeño Eiscreme  
«Andoa» Chocolate 72% - Peruvian Lulo,  
Jalapeño Ice Cream

CHF 350 pro Person

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