

## Christmas menu 4

Beetroot and apple carpaccio with caramelised goat's cheese,  
served with spiced honey and walnuts



Carrot and ginger soup with lemongrass foam



Pink-roasted duck breast  
with braised orange chicory  
and mild coffee-infused gravy



Sautéed pike-perch fillet on vanilla sauerkraut and bacon foam



Baked apple sorbet with a shot of amaretto



Whole-roasted veal tenderloin with sautéed ceps  
and a subtle Marsala sauce, served with a potato-and-thyme gratin  
and glazed winter vegetables



Brie de Meaux *crème brûlée* accompanied by port figs



Surprise dessert from our *pâtisserie*

Eight-course menu per person CHF 112.00

Seven-course menu per person CHF 108.00

Six-course menu per person CHF 102.00 (at most two main courses)

Five-course menu per person CHF 95.00 (at most two main courses)

Four-course menu per person CHF 85.00 (at most one main course)

### SEMINARE EVENTS GENUSS

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