
CERVO PRESENTS
AN HOMAGE TO THE 70'S
NEW YEAR'S EVE & LATE NIGHT APRÈS SKI

CERVO PRESENTS

AN HOMAGE TO THE 70'S

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CELEBRATE IN STYLE INTO 2025

DINNER AT MADRE NOSTRA
FERDINAND AND BAZAAR

THREE DJ SETS, LIVE MUSIC
FIRE SHOWS AND
ARTISTIC PERFORMANCES
SPEAKEASY COCKTAIL BAR

INDOORS AND OUTDOORS
ACROSS THREE FLOORS

WEAR ELEGANCE,
INSPIRED BY THE 70'S APRÈS SKI

DINNER 19:00
PARTY 23:00

PARTY TICKET INCLUDED IN THE DINNER PRICE

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AN HOMAGE TO THE 70'S

MADRE NOSTRA

Inizio

Tsarskaya Auster | Amalfi Zitrone | Eingelegte Gurke
Tsarskaya Oyster | Amalfi Lemon | Pickled Cucumber
Huître Tsarskaya | Citron d'Amalfi | Concombre Mariné

Antipasti

Gebratene Jakobsmuscheln | Beurre Blanc | Zwiebeln | Oona Kaviar
Seared Scallops | Beurre Blanc | Onion Cream | Oona Caviar
Noix de Saint-Jacques Poêlées | Beurre Blanc | Crème d'Oignon | Caviar Oona

Primo

Butternusskürbis-Ravioli | Rosmarinbutter | Geröstete Kürbiskerne | Parmesancreme | Schwarzer Trüffel
Butternut Squash Ravioli | Rosemary Butter | Toasted Pumpkin Seeds | Parmesan Cream | Black Truffle
Raviolis de Courge Musquée | Beurre de Romarin | Graines de Courge Grillées | Crème de Parmesan | Truffe Noire

Cocktail

Death In Venice (Campari | Prosecco | Grapefruit)
Death In Venice (Campari | Prosecco | Grapefruit)
Death In Venice (Campari | Prosecco | Pamplemousse)

Secondo

Schweizer Kalbsfilet | Topinambur | Steinpilze | Weisser Alba-Trüffel
Swiss Veal Fillet | Jerusalem Artichoke | Porcini Mushrooms | White Alba Truffle
Filet de Veau Suisse | Topinambour | Champignons Porcini | Truffe Blanche D'Alba

Formaggio

Piedmonteser Gebackener Tomino | Thymian | Pflaumen Chutney mit Kräutern
Baked Tomino Piedmontese | Thyme | Infused Plum Chutney
Tomino Piemontais Cuit au Four | Thym | Chutney de Prunes Infusé

Dolce

Paris-Brest | Honig | Büffelricotta | Dunkle Schokolade | Mandarine (Zum Teilen)
Paris-Brest | Honey | Buffalo Ricotta | Dark Chocolate | Tangerine (To Share)
Paris-Brest | Miel | Ricotta de Bufflonne | Chocolat Noir | Mandarine (À Partager)

Petit Four

CHF 360 per person incl. VAT | 180 CHF for kids up to 12 years incl. VAT

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MADRE NOSTRA
VEGETARIAN

Inizio

Ricotta Mousse | Gegrillte Feigen | Geröstete Pistazien
Whipped Ricotta | Grilled Figs | Toasted Pistachios
Mousse de Ricotta | Figues Grillées | Pistaches Grillées

Antipasti

Geröstete Rote Bete | Ziegenkäse-Mousse | Orangen-Vinaigrette
Roasted Beetroot | Goat Cheese Mousse | Orange Vinaigrette
Betterave Rôtie | Mousse de Fromage de Chèvre | Vinaigrette à l'Orange

Primo

Butternusskürbis-Ravioli | Rosmarinbutter | Geröstete Kürbiskerne | Parmesancreme | Schwarzer Trüffel
Butternut Squash Ravioli | Rosemary Butter | Toasted Pumpkin Seeds | Parmesan Cream | Black Truffle
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Secondo

Geräucherte Karottensuppe | Estragonöl | Knusprige Schalotten | Weisser Alba-Trüffel
Smoked Carrot Soup | Tarragon Oil | Crispy Shallots | White Alba Truffle
Soupe de Carottes Fumées | Huile d'Estragon | Échalotes Croustillantes | Truffle Blanche D'Alba

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