



# FAIRY

Christmas Eve Dinner

DECEMBER 24, 2023



# The Dinner

FIRST-BITE OF THE CHEF

STARTER

Roasted Scallops, Colonnata Lard, Chestnut,  
White Truffle, Butternut Creamy Soup

MAIN COURSE

Capon Filet, White Truffle, Cabbage,  
Citrus Butter, Carrots, Foie Gras Sauce

PRE-DESSERT

Frozen Prosecco, Citrus

DESSERT

Milk Chocolate,  
Hazelnut, White Truffle

CHF 115

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