BELVEDERE
LOCARNO

NEW YEAR'S EVE 2026

Aperitif with Champagne and Chef's appetisers

Canaria cheese crème brûlée, presalé veal carpaccio, toasted hazelnuts,
field salads and red Port wine reduction

Ravioli del Plin filled with pumpkin and mascarpone, cream of Parmigiano Reggiano and foie gras,
amaretto balsamic vinegar from Terreni alla Maggia

Turbot and pioppini mushroom roulade, Champagne sauce
and seasonal vegetable spheres

Basil and yuzu sorbet

Veal loin in a macadamia nut and herb crust,
rosemary jus, artichokes, Jerusalem artichokes and potato mille-feuille

Puff pastry, savoury biscuit, light and smooth vanilla mousse,
caramelised cream puff and cocoa whipped cream

Live music entertainment

CHF 240 per person