

Come celebrate

END OF YEAR CELEBRATIONS

at the Royal Plaza Montreux









CHRISTMAS MENU

24 December 2024, served from 7 pm onwards CHF 140 per person | CHF 70 for children under 12

Trilogy of amuse-bouchesGlass of Champagne | Laurent-Perrier La Cuvée Brut

Semi-cooked foie gras terrine, exotic fruits & brioche

Half lobster tail roasted with chorizo Shellfish jus & candied lemon, crisp tart with rouille sauce & fresh herbs

Raspberry & gingerbread liqueur granita

Veal medallion & morel cream
Potato mille-feuille
Young carrot glazed with honey & roasted hazelnuts

Selection of aged cheese

Vanilla yule log Mandarin sorbet & puffed rice biscuit

Mini sweet treats









31 december 2024, served from 7 pm onwards CHF 160 per person | CHF 80 for children under 12

Trilogy of amuse-bouchesGlass of Champagne | Laurent-Perrier La Cuvée Brut

Pan-seared duck foie gras escalope with Williamine Pear compote & raisinée

Carpaccio of Saint-Brieuc Bay scall Vinaigrette with Truffle Gin & yuzu pearls

Pink grapefruit granita

Aged Swiss beef fillet, black truffle jus Crispy porcini mushrooms & braised young vegetables

Selection of aged cheese

Deconstructed yuzu & hazelnut mille-feuille & milk chocolate crisp

Mini sweet treats

Evening entertainment by a singer-pianist To be paid in full before 27 December Free cancellation & refund until December 28 4 hours free parking in the hotel car park



CHRISTMAS MARKET MENU

From 21 November to 23 December 2024

Full menu at CHF 75 per person

4 hours free parking in the hotel car park

Gratinated scallop with shallots & parsley Leek fondue & Noilly Prat vermouth cream

CHF 19

Roasted duck breast with Madeira jus Spiced squash mousseline, polenta & fresh fig

CHF 42

Mocha & chocolate yule log In the style of a coffee éclair, dark chocolate ganache

CHF 14

Information & booking at the Café Bellagio

T+41 21 962 50 61 | restauration@royalplaza.ch Av. Claude Nobs 7 - 1820 Montreux

