



ALPENGOLD
HOTEL
DAVOS

New Year Eve

The temptation of the new year

The culinary highlights



Baslerstrasse 9 · 7260 Davos Dorf · Schweiz · +41 (0)81 414 04 00 · info@alpengoldhotel.com · www.alpengoldhotel.com

www.michelreybier.com



Amuse Bouche
(Langostine soup)

GUNKAN
Otoro, Prunier caviar
Salmon, Ikura eggs

NIGIRI
Hamachi Kombujime, Jalapeno emulsion
Mazara Shrimps, bottarga

SCALLOPS CEVICHE (one for 2)
Casius, Angelos, Coriandar, Citrus fruits, Letche de tigre

LANGOSTINE
Celeriac pure, Chips, Shiroadashi

GYOZA BEEF (one for 2)
White truffle, Duck sauce

KINMEDAI
Persley root puree, chips, Thai beans, Shichimi

WAGYU YAKINUKU
Topinambur pure, Eringi Mushrooms, Herb salad

DESSERT
Peruvian Andoa chocolate 72%, Chirimoya, Dulce de letche

CHF 350 per person