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RESORT&SPA SAAS FEE

2017-2018

New Year's Eve at Ferienart Resort & Spa

31th December 2017 Silvester gala dinner

6:45 pm

Our management couple Josef Planzer und Stefanle Gärtner welcomes you to a rich aperitif with finger food and Champagne.

7:30 pm starting

We will serve you a culinary highlight for the end of the year. Enjoy the exquisite gala dinner in an elegant ambience and piano music with Oscar Bozzetti.

10:30 pm

Let's rock till dawn in the Vernissage Bar with the Duo „The dreams“. Midnight snacks will be prepared on the buffet.



New Year 2018 at Ferienart Resort & Spa

New Year's Day 2018

From **8 am to 2 pm** we will serve you
a nice and rich breakfast buffet for new strenght.
Welcome the New Year In a relaxing atmosphere.

7 pm to 10 pm

Enjoy a 5-course dinner by candlelight
prepared from Head Chef Philipp Höppler and his team.

The whole Ferienart Resort & Spa team
wishes you a happy, healthy and successful
year **2018**

„The power of imagination makes us infinite.“
John Muir (1838-1914)

31. Dezember 2017

Silvester Gala

18:45 h

Reichhaltiger Aperero mit Champagner
Champagne and delicious appetisers
Champagne et de savoureux amusees-bouchees

19:30 h

Tatar vom Lachs mit seinem Kaviar, Welliser Gurken und Sauerrahm
Tartar of fresh salmon with its own caviar, cucumbers from Valais and sour cream
Tertare de saumon avec son cavier, concombre du Valais et crème aigre

Tagliarini mit frischem Trüffel und Sherry
Tagliatelle noodles with fresh truffles and Sherry
Tagliatelles pâtes aux truffes fraiches et Sherry

Gebratene Seezunge mit Baby Kartoffeln, Petersilie und Nussbutter
Fried young sole with Baby potatoes, parsley and brown butter
Sole meunière avec pommes de terre nouvelles au persil et beurre de noix

Orangen-Melisse Sorbet
Orange-balm sorbet
Oranges-mélisse sorbet

Kelbsfilet mit Süsskartoffelpüree und karamellisiertem Rosenkohl
Filet of veal with sweet potato puree and caramelized Brussels sprouts
Filet de veau avec purée de patate douce et choux de Bruxelles caramélisés

Komposition von Schokoladen Mousse mit Mango und Sesam
Duo of chocolate mousse with mango and sesame
Mousse au chocolat mariage avec mangue et sésame

CHF 300.00

inkl. Eintritt Vernissage Party mit Duo „The Dreams“ und Mitternachtsimbiss
incl. entrée Vernissage Party avec Duo „The Dreams“ et buffet d'encas
incl. entry Vernissage Party with Duo „The Dreams“ and midnight snacks

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RESORT & SPA

01. Januar 2018

Neujahr * New Year * Nouvel An

08:00 h - 14:00 h

Reichhaltiges Brunchbuffet * *copieux petit-déjeuner* * *lavish breakfast*

CHF 95.00