

31.12.2018

NYE FONDUE EXTRAVAGANZA

NEW YEAR'S EVE MENU

CHEESE FONDUE

200 g – 55 EUR pro person

Comte, Beaufort and Emmental cheese,
violet gnocchi, La Ratte potatoes,
roasted Sironi and spent-grain bread

(inc. sides and sauces which can be ordered until 23:00)

FONDUE CHINOISE

325 g – 65 EUR pro person

Beef broth, alpine beef fillet,
Kikok chicken fillet, tiger prawns, assorted
vegetables (king oyster mushroom,
bok choy, celery, pumpkin, artichoke, broccoli,
pearl onion, bell pepper)

(inc. sides and sauces which can be ordered until 23:00)

SIDES

Mixed pickles, braised cucumber,
garlic bread, herb potatoes,
cos lettuce salad

SAUCEN

Tomato Chutney
Cocktail Sauce
Mustard-Yogurt Sauce

**Price incl. water, aperitif (Berliner Weisse cocktail) and digestif (Appenzeller Alpenbitter).
Additional orders will be charged for accordingly.**

Tickets can be purchased in our restaurant or through brwhouse@brlo.de.
Reservations are only valid upon the receipt of a deposit.
Full payments or cancellations must be made on, or before, the 21st of December.

For more information visit brlo-brwhouse.de/news
We look forward to ringing in the new year together!



“Appenzeller Alpenbitter is wishing a Happy New Year!”