

24th February 2024

# Champagner Night

## Laurent-Perrier

**Blanc de Blancs Brut Nature**  
Apéro

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**Ultra Brut**  
. Ceviche of sea bream | celery | lemon | mint

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**La Cuvée**  
. King prawn | butter foam | sugar snap peas

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**Millésimé 2008 vs Millésimé 2012**  
. "Newstyle Vitello Tonnato" | Veal fillet | Tuna sashimi | Capers | Anchovies

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**Grand Siècle Itération N° 26**  
. Sea bass in the salt crust | Mediterranean vegetables Brunoise

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**Cuvée Rosé**  
. Cod steak "Teriyaki" | Curry coconut vegetables | Couscous

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**Alexandra Rosé 2012**  
. Lobster & Langustino | black winter truffle | potato mousseline

**6-course menu with 8 glasses of champagne CHF 450.-**  
(for hotel guests at Chasa Montana CHF 370.-)