



The restaurants Ecco in Ascona, St. Moritz and Zurich are renowned for characterful mixtures of virtuosity and taste purism. Executive Chef Rolf Fliegauf and Head Chef Stefan Heilemann cleverly combine natural flavours of seasonal ingredients and create the unmistakable and multiple award-winning aroma cuisine of Ecco: pointedly, intense, unexpected.





New Year's Eve

Aperitif

Marinated duck liver

beetroot | smoked eel | brioche

Monkfish from the Brittany

artichoke | onion

Norwegian scallop

white truffle | mushroom | lardo

Swiss sweetbreads

water spinach | peanut

Canadian bison fillet

bone marrow | périgord truffle

Crème brûlée

sweet & salty | Vacherin mont d'or | black walnut

Felchlin «Opus blanc» chocolate

champagner | black current

7 course CHF 395

including a champagne aperitif and live music at the bar



New Year's Eve Gala 2018 Reservation Request Form

Name: _____ First Name: _____

Address: _____ E-Mail: _____

Phone: _____

Number of guests

Price

Adults: _____ per Person

Notes

Special requests, dietary requests, allergies, etc.

Payment

Charge to room: _____

Credit card:

VISA

AMEX

MASTERCARD

DINERS

JCB

Name of card holder: _____

Credit card number:

Expiry date:

____ / ____

Booking policies

We kindly ask you to inform us about any amendments regarding the number of guests until the 28.12.2018. Kindly be informed that we reserve the right to charge CHF 395 per person for no-shows/cancellation after the 28.12.2018. Please note that all payments are non-refundable.

We thank you for your understanding. Please do not hesitate to contact us for any further questions or assistance.

Place, date: _____ Signature: _____