

# THE DOLDER GRAND

## DAS Fondue by Fine Dining Chef Heiko Nieder and Maître Fromager Rolf Beeler

Cheese fondue with Gruyère, Vacherin Fribourgeois,  
Raclette du Valais and Mimolette cheeses,  
smoked paprika powder and jalapeños

### Side Dishes:

Pata Negra  
Salami with Truffle  
Morcón de Chorizo  
Anchovies  
Olives  
Quail Eggs, pickled in Peperoncini macinati  
Potatoes  
Bread

CHF 225.00 per Person

Including  
1 Bottle Krug Grande Cuvée 169<sup>ème</sup> Édition per 2 Persons,  
Mineral Water and Coffee

We will be happy to provide you with further information on the origin of meat and fish on request,  
as well as allergens contained in the menu.



## Champagner

Krug Grande Cuvée, 169 <sup>ème</sup> Édition	10 ml	58
Krug Rosé, 25 <sup>ème</sup> Édition	10 ml	98
Krug Grande Cuvée, 169 <sup>ème</sup> Édition	75 ml	435
Krug Rosé, 25 <sup>ème</sup> Édition	75 ml	620
Krug 2006	75 ml	636
Krug 2004	75 ml	695
Krug Clos du Mesnil 2002, Blanc de Blancs	75 ml	1'680
Krug Grande Cuvée	150 ml	855

## Cognac

Hennessy XO	20 ml	22
Hennessy 250 Collector Blend	20 ml	28
Hennessy Paradis	20 ml	50
Hennessy Paradis Imperial	20 ml	210

The mixture for THE fondue is also available as a pack containing 600 g available to take away. 28