

The Directors and staff wish you a happy and healthy New Year!

Yours Schloss Ragaz
Barbara & Patrick Zettel



CHRISTMAS

It is our pleasure to present you with our programme for the festive season.

MONDAY, 24TH DECEMBER 2012

From 6 pm to 8 pm

Three kinds of smoked fish mousse with salmon caviar
on salad julienne with dill vinaigrette
Toast and butter

Broth with marrow and puff stalks

Christmas "Schüffele",
mashed potatoes
Green beans with bacon bundle
Glazed carrots sticks

Lime cake with meringue
Passion fruit sorbet
Caramelised pineapple slices

Christmas cookies

CHF 59.- incl. VAT

From 8 pm in our Schlosshalle: Christmas party and presents for young and old under the Christmas tree! An informal get together over mulled wine and Christmas sweets.

TUESDAY, 25TH DECEMBER 2012

From 6 pm to 7 pm

We invite you for an aperitif in the "Schlosshalle"

From 7 pm to 9 pm

Duo of salmon and spicy tuna on wasabi leek

Edge cream soup with ginger

Fried pike chips on shitake mushrooms and saffron fennel

Veal medallions coated in herbs
Veal sweetbreads on onion confit, potato blinis, vegetable bouquet

Caramelparfait on peanut chocolate Biscuit with seasonal fruits

Christmas cookies

CHF 79.- incl. VAT



WEDNESDAY, 26TH DECEMBER 2012

From 8 pm in the Schlosshalle Bar Mr Hugo Honndorf plays piano for you.

THURSDAY, 27TH DECEMBER 2012

New Orleans Jazz Night

From 6 pm Candlelight Dinner

From 7.30 pm in the Schlosshalle Bar

WALTER WEBER'S INT. NEW ORLEANS JAZZ BAND

FRIDAY, 28TH DECEMBER 2012

"At the gateway to the Bündner Herrschaft"

From 6 pm in our restaurant

Regional specialities from the buffet

SATURDAY, 29TH DECEMBER 2012

From 8 pm in the Schlosshalle Bar Mr Hugo Honndorf plays piano for you.

SUNDAY, 30TH DECEMBER 2012

New Orleans Jazz Night

From 7.30 pm in the Schlosshalle Bar

WALTER WEBER'S INT. NEW ORLEANS JAZZ BAND



**NEW YEAR'S EVE
MONDAY, 31st December 2012**

NEW YEAR'S EVE DINNER

Shrimp cocktail with avocado tartare
and mango, chiffonade
Toast and butter

Light lemongrass soup

Cod fillet cooked in olive oil
on pea puree

Grape sorbet with Fläscher sweet wine

The best piece of fillet of beef, Maienfelder blue burgundy jus
Gratin of potatoes with truffles
Fancy vegetables

Trilogy of soft cheeses
Ragaz local apricot bread

Toblerone semi-frozen on orange salad with Grand Marnier
"Almond tuille" biscuits

CHF 125.- incl. VAT and programme

**NEW YEAR'S EVE PROGRAMME
From 6.30 pm**

Festive aperitif with gourmet canapés in the hall and in the Schloss Salon
Welcome from the Schloss family and musical entertainment

From 8 pm

New Year's Eve Dinner in the restaurant

At midnight

Fireworks on the Schloss terrace. The castle chimney sweep wishes you a "Happy New Year"

From 1 am

We serve you a spicy goulash soup

The "Duo Sunnys" will take care of the musical entertainment ensuring a joyful atmosphere until the early hours of the New Year.

TUESDAY, 1ST JANUARY 2013

Prosecco brunch in the Schloss restaurant from 8 am to 1.30 pm

From 6 pm to 7 pm

The Directors invite you to a "New Year's Aperitif"

From 8 pm in the Schlosshalle Bar
Mr Hugo Honndorf plays piano for you.