



New Years Eve at Château Gütsch

After the festive and contemplative Christmas season, we are looking forward to a fantastic turn of the year with a stylish ambience and an extraordinary view over Lucerne.

From 19:30 we open our castle doors for an unforgettable evening.

We spoil you with a 7-course gala dinner and musical accompaniment.

New Years Eve Menu

Château Gütsch aperitif snacks with a glass of champagne

Goose liver parfait with apple chutney, raspberry-aceto sauce
and home-made cranberry bread

Champagne soup with tonka beans foam

Grilled John Dory fish with macadamia-cauliflower mash and fave beans

Yuzu sherbet with macchia meringue

Saddle of veal with baby vegetables,
roasted sweet potatoes and Madeira sauce

Beetroot-blood orange-lemon-thyme dessert

Glass of champagne to toast for the New Year

CHF 195.- p.P.

We will be pleased to make your reservation by telephone on +41 41 289 14 14 or under event@chateau-guetsch.ch. The Château Gütsch is looking forward to a wonderful evening with you.