

LE GRAND BELLEVUE

GSTAAD

NEW YEAR'S おせち OSECHI BOX

Osechi Ryori is a special cuisine of traditional dishes eaten to celebrate the New Year from 1st to 7th January. It is presented and served in layers of lacquer boxes called “Jubako”. It is a feast for family, friends and relatives who traditionally visit each other during the first week of the New Year in order to spread well wishes of good harvests, prosperity and good health.

Pre-order until 28th December 2018

CHF 500 per box for four people

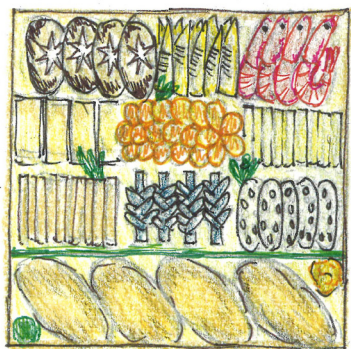
Order a bottle of sake with your Osechi and we will gift you four bamboo sake cups!





- Japanese omelette
- Candied dried sardines
- Fish paste cake
- Kelp roll with fish
- Salmon eggs
- Salted hering roe
- Sake steamed shrimp
- Vegetable pickles
- Sweet simmered black beans

- Oven-baked lobster with tartare sauce
- Grilled scallops with sea sauce
- Pickled octopus
- Kyoto-style grilled black cod
- Grilled salmon with yuzu
- Miso marinated grilled chicken
- Roasted duck with soj sauce



- Shiitake
- Bamboo shoot
- Shrimp
- Wheat gluten
- Carrots
- Japanese white radish
- Burdock root
- Konjac
- Lotus root
- Fried tofu stuffed with sushi rice

Each Osechi box comes with four pieces of Daifuku (mochi with red beans) !