



LES TROIS ROIS

Spring 2018

It is possible to create an individual menu, by choosing courses out of each menu.

Menu I

CHF 105

Fontina Ravioli on spinach with morels and cherry tomatoes

Filet of Turbot and pan fried shrimps on mashed peas with green asparagus, ricotta gnocchi and ginger lime foam

Mango-bergamot mousse, orange chips and mango sorbet

Menu III

CHF 130

Confit salmon with lemon grass, young vegetables, avocado, curry mousse, granny smith apple sauce and coriander sprouts

Pea-tarragon soup with pecorino flan

Roasted fillet of beef with hibiscus-cassis pearl onions, potato mille feuille, asparagus and morel cream sauce

Manjari-Grand Cru chocolate slice with hazelnuts and raspberry sorbet

Menu II

CHF 115

Marinated sea bass with beet root, cucumber, horseradish and crème fraîche

Roasted saddle of veal with tarragon, pistachio polenta, pecorino flan, peas, morels and Burgundy jus

Red berry crisp with raspberry mousse and passion fruit sorbet

Menu IV

CHF 150

Lobster medallions with lemon grass vinaigrette, mango, avocado, curry cream and coriander sprouts

Strawberry gazpacho with basil, black pepper, olive oil and Pata Negra ham

Fried turbot with garden peas, spring leek and lemon-thyme nage

Bresse Chicken with wild garlic, potato mousseline, confit tomatoes, morels and ricotta gnocchi

Lemon thyme tartlet with meringue, pickled lime filets, strawberry sorbet and white air chocolate

Other selectable dishes

Starters

Creamy buffalo mozzarella with honey figs, pickled anise tomatoes, brioche croutons and watercress

Breast of guinea fowl with purple curry crust, mango-jelly and coconut

Foie gras sablee with rhubarb, balsamic raspberry and truffle vinaigrette

Intermediate courses

Cassoulette from white asparagus with Ossietra caviar

Homemade ricotta gnocchi with artichokes-tomato-truffle brew, rocket salad and parmesan

Red mullet on tomato cubes, artichoke mousse and roasted artichokes

Main courses

Monkfish on saffron fregola sarda, tomato-chorizo jam and artichokes

Saddle of lamb with pine nut crust, stuffed zucchini with goat cheese, aubergine caviar and confit tomatoes