

LES TROIS ROIS

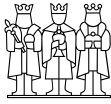
Cocktail food Spring 2019

Please note that the minimum order per type is 15 pieces.

Canapés & Silserli	CHF	Aperitif pastries	CHF
Canapé with beef tartar „Pure Simmental“	5.50	Quiche Lorraine	5
Waffle of saffron with marinated salmon	6	Cheese tartlet	5
Pumpnickel with soft goat cheese	4.50	Tomato and ricotta tartlet	5.50
Fruit bread with Sbrinz cheese and currants	5	Broccoli and pine nut tartlet	6
Little Silserli with fresh cheese and garden cress	3.50	Mini-Pizza	4.50
Little Silserli with Grisons air-dried meat	4.50	Mini tarte flambé	3
Little Silserli with egg	3.50	Mini tart with cream cheese and wild garlic cream, confied tomatoes and black olives	5
Canapé «de luxe» smoked salmon	6	Profiteroles with Chorizo goat cheese cream	4.50
Canapé «de luxe» with lobster	8.50	Mini hamburger	9
Canapé «de luxe» duck foie gras terrine	7		
Canapé «de luxe» with quail and Caviar Osietra	price of the day		

Cold amuse bouches	CHF	Warm amuse bouches	CHF
Skewer with fig und mozzarella	4.5	Vegetable samosas with sweet and sour sauce	5
Foie gras truffle macarons	6	Veal balls on potato wild garlic puree, Chimichurri mayonnaise and port wine jus	6
Balsamic tomatoes on mozzarella cream	4	Dim Sum on Asia greens and sesame vinaigrette	5.50
Poached crevette with mango, curry cream and sepia chip	6.50	Mini spring rolls with curry mayonnaise	3.50
Salmon wrapped in a spinach crêpe with Philadelphia cream and char Caviar	6	Yakitori skewers with pine apple chutney	4.50
Grilled tuna with avocado, lemon grass and ponzu	7	King prawns in a potato wrap with chili sauce	5.50

Mini dishes cold	CHF	Mini dishes warm	CHF
Foie gras sablée with rhubarb, balsamic raspberry and truffle vinaigrette	9	Pea soup with sour cream and croutons	5.50
Patagonian prawns with avocado, curry cream and Granny Smith apple sauce	8	Trofie pasta with asparagus and morels	9.50
Lobster medallions with lemon grass vinaigrette, mango and curry cream	10	Turbot with estragon, ricotta lemon gnocchi and shellfish hollandaise	15
Buffalo mozzarella with crème fraîche, lemon, avocado and rocket salad	6	Fried scallops with celery, apple and green anise	14
Vitello Tonnato, tomato, Capers and basil oil	8	Breast of Guinea fowl with purple curry crust, mango gel and Cocos	14
Strawberry gazpacho with basil, black pepper and olive oil	5	Roasted veal medallion on asparagus puree, carrots, morel cassoulet and Pinot Noir jus	16



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Desserts	CHF
Dulcey panna cotta with rhubarb in a shot glass	5
Smoothie and fruit salad	5
Strawberry fraisier	4.50
Opera chocolate almond	5.50
Crème brûlée	4.50
Raspberry vanilla tartlet	5
Palet of red berries	5
Lemon éclair	5
Praliné profiterole	4.50
Chocolate diamond	5.50

Cocktail Food Propositions

Suitable for a minimum of 10 people – Chef's suggestion

Aperitif I

Chips, olives and
warm pastries
(Cheese, sesame, paprika)
CHF 12 per person

Aperitif II

A selection of 4 different
warm and cold canapés per
person, chips and olives
CHF 25 per person

Aperitif III

A selection of 6 different
warm and cold canapés per
person, chips and olives
CHF 32 per person