

LES TROIS ROIS

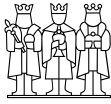
Cocktail food Summer 2019

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

Canapés & Silserli	CHF	Warm snacks	CHF
Canapé with beef tartar „Pure Simmental“	5.50	Quiche Lorraine	5
Waffle of Saffron with marinated salmon	6	Cheese tartlet	5
Pumpernickel with soft goat cheese	4.50	Tomato and Ricotta Tartlet	5.50
Fruit bread with Sbrinz cheese and red currants	5	Tartlet with zucchini, tomato and olive	5.50
Little Silserli with cream cheese and garden cress	3.50	Mini-Pizza	4.50
Little Silserli with Grisons Air-Dried Meat	4.50	Mini Tarte Flambée	3
Little Silserli with egg	3.50	Mini tart with pumpkin and plum wrapped in bacon	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 egg and Kaviar Osietra	Price of the day		

Cold Appetizer	CHF	Warm Appetizer	CHF
Skewer with fig und mozzarella	4.50	Vegetable samosas with sweet and sour sauce	5
Foie gras truffle macarons	6	Veal meatballs on sweet potato cream and port wine jus	6
Balsamic tomatoes on mozzarella cream	4	Dim Sum on Asian vegetables with sesame vinaigrette	5.50
Poached prawn with mango, curry cream and sepia chip	6.50	Mini spring rolls with curry mayonnaise	3.50
Salmon wrapped in a spinach crêpe with Cream cheese and char caviar	6	Yakitori skewer with pineapple chutney	4.50
Grilled tuna with avocado, lemon grass and ponzu	7	King prawns in potato wrap with chili sauce	5.50

Cold Mini Plates	CHF	Warm Mini Plates	CHF
Duck liver terrine with granny smith apple and green asparagus	9	Green asparagus soup with crème fraiche croutons and summer truffle	5.50
Tatar of wild salmon with avocado, sour cream, wakame seaweed and cucumber	8	Potato gnocchi with chanterelle and buffalo mozzarella	9.50
Lobster medaillons with lemon grass vinaigrette, mango and curry cream	10	Roasted scallops on mashed peas, carrot lemongrass sauce and walnut vinaigrette	15
Buffalo mozzarella with honey figs, Parma ham, rocket salad and olive oil	6	King prawns on tomato risotto and basil foam	14
Vitello tonnato, confit tomato, capers and basil oil	8	Breast of guinea fowl with Purple Curry crust, mango jelly and coco	14
Peach gazpacho with roasted prawn and olive oil	6	Roasted fillet of beef with chanterelle, potato mousseline, mini carrots and Pinot Noir Jus	16



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Sweets	CHF
Tiramisu in the glass	5
Panna Cotta with mango in the glass	5
Abricot-passionfruit-cheese cake	5
Piemont hazelnut creation	5.50
Crème brûlée	4.50
Raspberry-pistachio tartlet	5
Macouba (mango/banana/passionfruit slice)	5
Macarons	5.50
Exotic fruit salad	4
Pur Caraïbe Chocolate Mousse on bretonic biscuit	5.50

Cocktail Food Propositions

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

Aperitif I

Chips, Olives and
Hot Pastries
(Cheese, Sesame, Paprika)
CHF 12 per Person

Aperitif II

A selection of 4 different
hot and cold canapés per
person, Chips and Olives
CHF 25 per Person

Aperitif III

A selection of 6 different
hot and cold canapés per
person, Chips and Olives
CHF 32 per Person