



# LES TROIS ROIS

## Summer 2019

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

### Menu I

CHF 105

Fontina Ravioli on young spinach  
with chanterelles and cherry tomatoes

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Filet of sea bass with garden peas, mini fennel,  
melted saffron potatoes, bouillabaisse nage and  
rosted croutos

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Croustillant of red berries with  
raspberry mousse and passion fruit sorbet

### Menu II

CHF 115

Tuna in a cucumber escabeche sauce,  
tomato, watermelon and jalapeno

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Roasted saddle of veal with gremolata crust,  
corn cream, green asparagus, potato mille feuille  
and Pinot Noir jus

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Mango and bergamot mousse, orange-chips  
and mango sorbet

### Menu III

CHF 135

Ceviche from king fish with mango, jalapeno,  
avocado and coriander

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White tomato soup with goat cheese Berlingot  
and summer truffle

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Roasted fillet of beef with pine nut crust  
on tomato relish, artichoke cream,  
pan fried artichokes and ricotta gnocchi

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Manjari-Grand Cru chocolate slice with  
hazelnuts and raspberry sorbet

### Menu IV

CHF 150

Lobster medallions with sented rice cream,  
ananas-mango chutney and Thai curry foam

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Gazpacho Andaluz with Ricotta flan and  
Mediterranean slipper lobster

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Fried red mullet on tomato relish, black garlic,  
artichokes and basil foam

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Roast duck breast with sweet potato purée, poached  
peach, potato gnocchi and sauce Apicius

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

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### Other selectable dishes

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#### Starters

Burrata with rocket salad  
espuma,  
Granny Smith apple, pistachio  
pesto and summer truffle

Tartar of wild salmon with  
avocado, sour cream, wakame  
sea weed, cucumber broth,  
coriander sprouts

Duck liver terrine with melon,  
Pata Negra ham, port wine gel  
and brioche

#### Intermediate courses

Breast of Guinea Fowl with  
Purple Curry crust, mango jelly  
and coconut

Homemade gnocchi with  
chanterelles, young spinach,  
smoked buffalo mozzarella  
and confit tomato

#### Main courses

Roast turbot with garden peas,  
spring leek, ricotta gnocchi and  
lemon thyme nage

Saddle of lamb with pine nut  
crust, stuffed zucchini with goat  
cheese, eggplant caviar and  
confit tomato