

LES TROIS ROIS

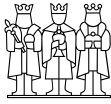
Cocktail food Summer 2019

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 broccoli and pine nuts | 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 Philadelphia-basil cream, confit tomato and black olive | 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 with tomato relish, artichoke cream, fried artichokes 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 melon variations, Pata Negra ham and port wine gel | 9 | Pea soup with crème fraiche and croutons | 5.50 |
| Patagonian shrimps with avocado and curry cream | 8 | Trofie pasta with chanterelles and confied tomatoes | 9.50 |
| Lobster médaillons with mango, jalapeno and coriander | 10 | Turbot with ricotta-lemon gnocchi and lemon-thyme brew | 15 |
| Buffalo mozzarella with crème fraiche, lemon avocado and rocket salad | 6 | Fried scallops with garden peas, bouillabaisse brew and rouille croûton | 14 |
| Vitello tonnato, confit tomato, capers and basil oil | 8 | Breast of guinea fowl with Purple Curry crust, mango jelly and coco | 14 |
| Gazpacho Andaluz with basil, black pepper and olive oil | 5 | Veal médaillons with corn cream, green asparagus and Pinot Noir jus | 16 |



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| Sweets | CHF |
|-------------------------------|------|
| Dulcey Panna Cotta with mango | 5 |
| Smoothie and fruit salad | 5 |
| Apricot mousse with rosemary | 4.50 |
| Opera chocolate - almond | 5.50 |
| Crème brûlée | 4.50 |
| Raspberry vanilla tartlet | 5 |
| Palet of red berries | 5 |
| Lemon Eclairs | 5 |
| Praliné profiteroles | 4.50 |
| Chocolate diamond | 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