

LES TROIS ROIS

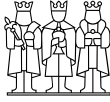
Cocktail Food Autumn 2019

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

Canapes & Silserli	CHF	Aperitif pastries	CHF
Canape with beef tartar „Pure Simmental“	5.50	Quiche Lorraine	5
Waffle of saffron with marinated salmon	6	Cheese tartlet	5
Pumpernickel with goat cream cheese	4.50	Tomato and ricotta tartlet	5.50
Fruit bread with Sbrinz cheese and currants	5	Onion and leek tartlet	6
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 flambe	3
Little Silserli with egg	3.50	Mini tarte with pumpkin and plum wrapped in bacon	5
Canape «de luxe» smoked salmon	6	Mini hamburger	9
Canape «de luxe» with lobster	8.50	Profiteroles with roquefort mousse and black nuts	4.50
Canape «de luxe» duck foie gras terrine	7		
Canape «de luxe» with quail and Ossietra Caviar	price of the day		

Cold amuse bouches	CHF	Warm amuse bouches	CHF
Skewer with fig and mozzarella	4.5	Vegetable samosas with sweet and sour sauce	5
Foie gras truffle macaron	6	Meat balls on sweet potato cream and port wine jus	6
Balsamic tomato on mozzarella cream	4	Dim Sum on Asia vegetables and sesame vinaigrette	5.50
Poached shrimp with mango, curry cream and sepia chip	6.50	Mini spring rolls with curry mayonnaise	3.50
Salmon wrapped in a spinach crepe with Philadelphia cream and char caviar	6	Yakitori skewers with pineapple 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 sablee with quince Sauternes jelly celery and black nuts	9	Soup of Hokkaido pumpkin with creme fraiche and croutons	5.50
Tartar of tuna with fennel, avocado and citrus fruits	8	Soup of chestnut with Gruyere puffs	5.50
Confied salmon with lemon grass, salad of young vegetables, curry cream, granny smith apple and coriander sprouts	8	Ricotta gnocchi in a pumpkin brew with forest mushrooms and fried sage	9.50
Creamy buffalo mozzarella with grapes, pickled pumpkin and lamb's lettuce	6	Turbot with with carrots and Granny Smith apple	15
Vitello Tonnato with confit tomato, capers and basil oil	8	King prawns on Venere rice and curry sauce	14
		Breast of Guinea fowl with purple curry crust, mango jelly and coconut	14
		Roasted medallion of veal with sweet potato puree, pan fried ceps, fig and port wine jus	16



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Desserts	CHF
Tiramisu in a shot glass	5
Panna Cotta with mango in shot glass	5
Brownies with pine nuts	4.50
Piemont hazelnut creation	5.50
Creme brulee	4.50
Caramelized lemon tartlet	5
Fruit tartlet	5
Macarons	5.50
Exotic fruit salad	4
Pur Caraibe chocolate mousse	
on Breton sable	5.50

Cocktail food package

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

Aperitif I

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

Aperitif II

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

Aperitif III

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