



LES TROIS ROIS

Autumn 2019

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

Menu I

CHF 105

Poached egg with potato espuma, lamb's lettuce, old parmesan, black quinoa and truffle

Roasted sea bass with chestnut cream, ceps, apple Calvados sauce, hazelnut vinaigrette and seasonal vegetables

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

Menu II

CHF 115

Confied salmon with lemon grass, salad of young vegetables, avocado, curry cream, granny smith apple sauce and coriander sprouts

Roasted medallion of veal with pine nut crust, sweet potato mousseline, pan fried ceps, fig and Sechuan pepper sauce

Mango and bergamot mousse, orange chips and mango sorbet

Menu III

CHF 135

Breast of guinea fowl with purple curry crust, mango jelly and coconut

Soup of Hokkaido pumpkin with pan fried scallop

Fillet of beef with parsley root puree, red cabbage jam, parsley semolina dumplings and hibiscus-cassis pearl onions

Manjari-Grand Cru chocolate slice with hazelnuts and raspberry sorbet

Menu IV

CHF 150

Medallions of lobster with scallop, sauteed leaf spinach, shitake mushrooms, oven tomatoes and Ticino lemon polenta

Chestnut cream soup with Gruyere puffs, autumn truffle and Parma ham

Turbot with carrot-ginger mousseline and Granny Smith apple

Roasted breast of guinea fowl with parsley root puree, red cabbage jam and hibiscus cassis pearl onions

Composition of pear with caramel ice cream

Other selectable dishes

Starters

Creamy buffalo mozzarella with grapes, pickled pumpkin, black nuts and lamb's lettuce

Foie gras with quince-Sauternes jelly, celery and black nuts

Intermediate courses

Fontina ravioli with pear, artichoke and Parma ham

Main courses

Monkfish on saffron fregola sarda, tomato chorizo jam and artichokes

Roasted saddle of venison with mandarin jelly, parsley root puree, ceps, potato dumplings and sauce Poivrade

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