



LES TROIS ROIS

Autumn and Winter 2020

Apéro Riche I

Tom Kha Gai

Tatar of Swiss Alpine Salmon with Lime, Avocado and Sour Cream

Shrimp Cocktail with Kopsala Hearts and fresh Horseradish

Crostini Rossini with Duck Liver snow, truffle

Cheese Salad Gourmet Style

Veal Bries with lamb's lettuce and Balsamico Traditionale

Vegan Bowl, avocado, quinoa and young spinach

Risotto with wild mushrooms and herbs

Pumpkin ravioli, cranberry jus, breadcrumbs

Mini baked potatoes, raclette, truffle

Meat balls Asia style, wasabi, soy

Poached halibut, winter spinach, thyme, hollandaise

Scallop with lardo and saffron mousseline

Mini Burger NY Style

St Maure with fountain cress, strawberry gel and black pepper

Chocolate mousse with passion fruit

Tiramisu in glass

Panna Cotta with raspberry coulis

CHF 90 per person

3 appetizers, 3 main courses and 3 desserts of your choice

Apéro Riche II

Oyster, passion fruit, wakame seaweed, pumpernickel

Lobster cocktail in a glass

Foie gras burger, mango chutney, fleur de sel

Eggplant rolls with goat cheese and confit tomatoes

Lobster cocktail with avocado and lemon mayonnaise

Spicy beef tatar Asia style

Sepia risotto with Swiss Shrimp

Duck liver cube on pineapple chutney

Cubes of braised veal with potato foam and truffle

Crispy veal milk on liquid truffle polenta

Mini Cheese Beef Burger

Beef filet dices "stroganoff" with peperonata

NY Cheese cake

Chestnut mousse in a glass, meringues, vanilla ice cream

Tiramisu

Crème Catalane

Mini Lemon Pie

Dark chocolate cream with macadamia and brownie crumble

CHF 130 per person

5 appetizers, 5 main courses and 5 desserts of your choice