



LES TROIS ROIS

Spring 2020

Menu I CHF 105

Eden shrimp cocktail with lettuce hearts, avocado, peas and fresh horseradish

Lamb entrecôte in an herb crust with Tessin polenta, confit cherry tomatoes, young spinach and rosemary jus

Strawberry fraiser with basil sorbet and strawberry gel

Menu II CHF 125

Beef tartare Asia style with wakame, crispy onions and wasabi mayo

Pea cream soup with scallop and mint

Grilled sea bass filet with ratatouille, ricotta gnocchi and lemon beurre blanc

Rhubarb-almond cake with yoghurt ice cream

Menu III CHF 145

Spring salad with white asparagus, Balik salmon, sour cream and brioche

Onsen egg with Belgian Osietra caviar, young spinach à la cream, potato espuma and chives

Monkfish saltimbocca with saffron risotto, broccoli, tomato beurre blanc and sage jus

Medallion of US beef filet with potato bacon terrine, spring vegetables and wild garlic hollandaise

Elder flower curd mousse with lychee sorbet

Menu IV CHF 165

Ceviche of kingfish with jalapeno, coriander, lime and red onions

White asparagus cream soup with morels and fried duck liver dices

Wild garlic risotto with raw marinated Gambero Rosso

Slice of Simmental veal tenderloin with chanterelles, spring vegetables and Madeira jus

Cheese selection «Les Trois Rois»

Chocolate variation with passion fruit

Other selectable dishes

Starters

Rocket salad with confit cherry tomatoes, burrata, basil and balsamic pearls

Tartar of Swiss alpine salmon with lime, cucumber and avocado

Intermediate courses

Cassoulet with Sot-y-laisse, white asparagus, morels and wild garlic espuma

Poached turbot filet with lobster bisque, young spinach and potato mousseline

Main courses

Entrecote of Simmental veal with potato gratin, green beans and béarnaise sauce

Zander from the Lago Maggiore with lemon risotto, eggplant and grilled tomatoes

Vegetarian dishes

Orecchiette with Cima di Rapa, parmesan and tomato foam

Ravioli with green asparagus, spring onions and parmesan foam