



LES TROIS ROIS

Cocktail food summer 2020

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

Canapees Deluxe	CHF	Cold dishes	CHF
Tuna tatar Asian Style, Wakame, Lemon Mayo and chili	6	Duck liver terrine, rhubarb chutney, strawberry Gel and Brioche	8
Cubes of smoked salmon, Sour cream and caviar	6	Bruschetta with confied tomatoes and rocket sprouts	5
Quail egg, caviar, sour cream, chives and blinis	8	Colorful vegetable sticks with chives dip	5
Marinated Salmon, dill mustard sauce, Cucumber and brown bread	6	Gazpacho Shot Andalusian style	5
Salmon, Tatar, egg and caviar	18	Bloody Mary Shot, Eden Shrimp and Sauce Rouille	6
Crostini Rossini, beef Tatar and summer truffle	8	Hummus Tartelettes, olive oil and chili	4
		Dessert	CHF
Mini Sandwiches	CHF	Mini Cupcakes with raspberry cream	4
Toast with beef tartar (mild to spicy)	9	Brownie	3
Brioche with duck liver terrine, Rhubarb chutney and strawberry gel	12	Cheese Cake	4
Toast, smoked salmon, Cucumber and horseradish	9	Mini blueberry muffins	4
Focaccia with ox heart tomatoes, Mozzarella and basil	6	Mini Lemon Pie	4
		Strawberry Tartelette	4
Pretzel roll with egg and chives	5	Mini Eclair, Espresso Crème	4
Pretzel roll with cream cheese and garden cress	5	Choux à la vanilla	4
Pretzel roll with smoked salmon, horseradish	8	Pralines	3
Pretzel roll with Gstaad dried meat, cottage cheese	8		

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