



LES TROIS ROIS

Summer 2020

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

Menu I

CHF 105

Eden Shrimp Cocktail with lettuce hearts, avocado lime, fresh horseradish and green pea cress

Roasted lamb entrecôte with herb crust, young leaf spinach, saffron mousseline and Meaux mustard

Torn up sweet pancake 2.0 with wild berries and Tahiti vanilla ice cream

Menu II

CHF 125

Beef Tatar Asia Style with wakame, cucumber, ginger, soy and wasabi mayo

Pea cream soup with scallops, mint and lemon oil

Filet of Breton sea bass with artichokes, olive oil, thyme, Datterini tomatoes, potatoes lemonates and tomato beurre blanc

Valais apricots with rosemary, almond milk ice cream and crumble

Menu III

CHF 145

Lukewarm lobster with colorful summer salad, strawberries, chili peppers and lime vinaigrette

Osetra caviar, Onsen egg, young spinach, potato espuma, toast and chives

Gazpacho Andaluz

Medallion of US beef filet with green asparagus, Jerusalem artichoke, Choron sauce and port wine jus

Coconut with Amalfi lemon and yoghurt ice cream

Menu IV

CHF 165

Marinated tuna cubes with guacamole, coriander quinoa, jalapeno and red onions

White tomato cream soup with crostini and basil

Saltimbocca of monkfish with saffron risotto, arugula sprouts and beurre blanc

Oven-cooked Simmental veal back with chanterelle mushrooms, green peas, spring onions and Madeira jus

Variation of the Fechlin chocolate, Koa juice sorbet and gooseberries

Other selectable dishes

Starters

Colorful summer salad with herb vinaigrette

Tatar of Swiss Alpine salmon, soy, cucumber and cress

Duck liver terrine, rhubarb chutney, strawberry gel and brioche

Intermediate courses

Home made Raviolo, forest mushrooms, spring onions and parmesan

Crispy veal milk, tomato risotto, balsamic vinegar jus and Trevisano

Ligurian fish soup, crostini and sauce Rouille

Main courses

Poached turbot fillet with lobster bisque, young spinach

Braised veal cheek, potato Espuma, summer vegetables and port wine jus

Entrecôte Double of Simmental beef, potato gratin, green beans and Béarnaise sauce

Vegetarian / vegan dishes

Burrata with rocket sprouts, colorful cherry tomatoes, basil and balsamic beads

Vegan Poké Bowl, young spinach, avocado, pomegranate, quinoa and lime

Colorful summer vegetables, Greek olive oil and potatoes lemonates