

LES TROIS ROIS

Autumn / Winter 2020

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

Menu I CHF 105

Tuna, avocado, mango, chili, lime, tortillas

Roasted corn feed chicken, foie gras,
champagne cabbage, truffle Mousseline

Torn up sweet pancake 2.0, apple puree,
vanilla ice cream

Menu II CHF 125

Swiss chrimp cocktail, horseradish, lettuce hearts

veal cheeks, porcini mushroom risotto,
root vegetables, port wine jus

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

Honey, quince, hazelnut glacé

Menu III CHF 145

Sashimi of Lostallo Alpine salmon, Oona caviar,
sour cream, cucumber

Chestnut cream, celery, Gruyère AOC, white truffle

Gazpacho Andaluz

Venison entrecôte, porcini mushrooms, pumpkin,
cranberries, dumplings, brussels sprouts

3x Felchlin dark chocolate 67 %

Menu IV CHF 165

Amuse-Bouche

Quail consommé, poached quail egg, praliné

Lobster Risotto, Bisque, Brunoise

Tournedos Rossini

Cheese from Jumi - Vechigen

Chestnut, tangerine, Bale cherry glacé

Menu V (vegetarian) CHF 165

Amuse-Bouche

Avocado tartar, mango, chili, lime, tortillas

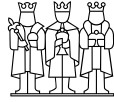
Chestnut cream, celery, Gruyère AOC, white truffle

Yolk Raviolo, winter spinach,
Beurre Blanc from Maispracher AOC
oder

Porcini mushrooms, pumpkin, cranberries,
dumplings, Brussels sprouts

Cheese from Jumi - Vechigen

Honey, quince, hazelnut glacé



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Other selectable dishes

Starters

Colorful winter salad
with elderberry vinaigrette

Lamb's lettuce, crispy
bacon, poached egg,
croutons, french dressing

Rocket salad, port wine
pears, Parmesan AOC

Intermediate courses

Yolk Raviolo, winter
spinach, Beurre Blanc from
Maispracher AOC
- Suppl. white truffle
- Suppl. OONA Kaviar

Roasted duck liver,
pineapple chutney,
raspberry vinegar jus, red
pepper

Lake Geneva char,
champagne cabbage,
chives-Beurre Blanc

Fregola Sarda,
Fruits de Mer, Celery,
pickled tomatoes, olive oil

Main courses

Crispy pike-perch,
collonato,
Saffron risotto,
Sage-Jus

Grilled Entrecôte double,
rosemary, thyme, green
pepper, port wine jus

Trio of Simmental calf,
carrot, pea, mousseline

Lamb entrecôte, herb
crust, beans,
baker's potatoes

Venison dishes offered by
the chef

Dessert

Exotic fruits,
3 x sorbet, coulis

Crème brûlée

Exotic fruits,
warm dark chocolate cake,
cardamom glacé