



LES TROIS ROIS

Spring

Apéro Riche I

Tartare of Swiss Alpine salmon with lemon, avocado and sour cream

Eggplant rolls with goat's cheese and confit tomatoes

Crostini Rossini with duck liver snow and truffle

Sausage cheese salad « Les Trois Rois » Style

Crispy calf's sweetbreads with spring salad and traditional vinegar

Gazpacho shot with Eden Shrimp and sauce Rouille

White asparagus tips with thyme and hollandaise

Wild garlic risotto with morels and white port wine

Orecchiette with Cima di Rapa, anchovies and pecorino

Meat Balls with spicy tomato sauce and basil

Scallop with lardo and saffron mousseline

Mini Hot Dog NY Style

St Maure with strawberry gel and black pepper

Tiramisu

Rhubarb with yoghurt and almond crumble

Chocolate mousse with passion fruit

Panna Cotta with raspberry coulis

Tartelettes with raspberry and pistachio

CHF 90 per person

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

Apéro Riche II

Lobster cocktail with avocado and lemon mayonnaise

Salmon caviar with blinis, egg, sour cream and chives

Duck liver terrine with rhubarb chutney, strawberry gel and brioche

Eggplant rolls with goat's cheese and confit tomatoes

Spicy beef tartare with wasabi foam and wakame

Green pea soup with peas cress and mint oil

Asparagus ravioli with spring onions and parmesan foam

Corn fed chicken with green peas à la crème, pearl onions and tarragon

Duck liver with pineapple chutney, raspberry vinegar and brioche

Veal cheeks on potato wild garlic foam and port wine jus

Beef filet dices "stroganoff" with peperonata

Mini Cheese Burger

Lenker Bleu caramelized with pear and gel

Marinated strawberries, coulis and basil foam

Elder flower curd mousse with syrup and granola

Crème Catalane

Lemon pie with meringues

Dark chocolate cream with brownie crumble and macadamia

CHF 130 per person

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