



LES TROIS ROIS

Autumn / Winter 2021

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

Menu I	CHF 105	Menu II	CHF 115
SALADE D'AUTOMNE seasonal autumn salad, beetroot, Belper Knolle <i>or</i>		SWISS ALPINE salmon tartare, wakame, cucumber, wasabi ***	
SALADE DE DOUCETTE lamb's lettuce, egg, crispy bacon, French dressing ***		ENTRECÔTE D'AGNEAU purple curry crust, pumpkin, new potatoes ***	
SUPRÊME DE BRESSE corn fed chicken breast, porcino risotto, wild broccoli ***		CASTAGNE chestnut, satsuma, Basler kirsch	
CRÈME BRÛLÉE caramel, crumbles, mirabelle ice cream			
Menu III	CHF 135	Menu IV	CHF 155
CEVICHE tuna, lime, salsa, red onion ***		FOIE DE CANARD terrine, mango-chutney, brioche, fleur de sel ***	
BISQUE DE HOMARD lobster, brunoise, chives ***		TRUFFES risotto, autumn-truffle, egg yolk, parmesan ***	
ROSSINI beef filet, foie gras, truffle ***		FLETAN halibut filet, lobster sauce, lemon mousseline ***	
TIRAMISU limoncello, espresso, mascarpone		CHOCOLAT Felchlin chocolate, exotic fruits, gel	
Menu V (vegetarian)	CHF 135		
BETTERAVE beetroot tartare, goat cheese, walnut vinaigrette ***			
ONSEN egg, potato espuma, spinach, autumn-truffle ***			
CÈPES risotto, porcini, autumn vegetables, cress ***			
KAISERSCHMARREN baked apple compote, rum ice cream			