

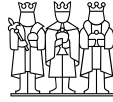
# LES TROIS ROIS

## Spring 2022

*It is possible to put together an individual menu from the individual dishes.*

<b>Menu I</b>	<b>CHF 105</b>	<b>Menu II</b>	<b>CHF 125</b>
<b>SWISS SHRIMP</b>		<b>SWISS ALPINE</b>	
Giant prawns, radishes, wild garlic vinaigrette		Lostallo salmon tartare, wakame, cucumber, wasabi	
Or		***	
<b>SALADE DU PRINTEMPS</b>		<b>CRÈME DE PETIT POIS</b>	
Colourful spring salad, asparagus, wild garlic vinaigrette		Pea cream soup, scallop, mint	
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<b>SUPRÊME DE BRESSE</b>		<b>VEAU DU SIMMENTAL</b>	
Corn poulard breast, morel sauce, pea mousseline		Grilled veal steak, white asparagus*, hollandaise sauce	
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<b>CRÈME BRÛLÉE</b>		<b>FRAISE ET BASILIC</b>	
Caramel, crumble, rhubarb Sorbet		Tartelette, strawberries, basil sorbet	
<b>Menu III</b>	<b>CHF 145</b>	<b>Menu IV</b>	<b>CHF 165</b>
<b>CEVICHE</b>		<b>TARTARE DE BOEUF</b>	
Tuna, lime, jalapeno, red onions		Asia Style, soy, edamame, miso espumas	
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<b>HOMARD &amp; ASPERGES</b>		<b>ESCALOPE DE FOIE GRAS</b>	
Lobster, asparagus*, brunoise		Roasted duck liver, rhubarb chutney, strawberry gel	
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<b>GIN</b>		<b>TURBOT POCHÉ</b>	
Cucumber, Kiwi, Chervil		Turbot fillet, young spinach, saffron foam	
***		***	
<b>MIGNONS DE BOEUF</b>		<b>LA BOUSE</b>	
Fillet of beef, green pepper sauce, spring vegetables		Truffle soft cheese, apricot mustard, fruit bread	
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<b>CITRON AMALFI</b>		<b>Azelia</b>	
Amalfi lemon, coconut, yoghurt ice cream		Khoa juice sorbet, passion fruit	

\*start of the season ca. 15. April 2022



# LES TROIS ROIS

## LES LTR CLASSICS

### **SALADE DU PRINTEMPS**

Colourful spring salad, asparagus, radish, wild garlic vinaigrette

### **BURRATA**

Burrata, rocket, colourful cherry tomatoes, italian dressing

### **FOIE DE CANARD**

Duck liver terrine, strawberry gel, brioche, fleur de sel

### **BISQUE DE HOMARD**

Lobster, Brunoise, Chives

### **LOUP DE MER**

Grilled fillet of sea bass, ratatouille, tomato beurre blanc, gnocchi

### **FILET ROSSINI**

Fillet of beef, foie gras, truffle jus, colourful baby carrots

### **TAGLIATA**

Entrecôte of beef, rocket, parmesan, truffle, balsamic vinegar

### **AGNEAU**

Rack of lamb, herb crust, Ticino polenta, rosemary jus