

# LES TROIS ROIS

## Spring 2023

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

### Menu I

#### ONSENEI

Asparagus, San Daniele, Parmesan cheese

or

#### SALADE DU PRINTEMPS

Mixed spring salad, asparagus, wild garlic vinaigrette

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#### SUPRÊME DE BRESSE

Corn-fed chicken breast, morel sauce, pea mousseline

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#### DULCEY

Blond chocolate, mango, passion fruit sorbet

### Menu II

#### SWISS ALPINE

Lastallo salmon tartare, wakame, cucumber, wasabi

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#### CRÈME DE PETIT POIS

Cream of peas, scallop, mint

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#### VEAU DU SIMMENTAL

Grilled veal steak, white asparagus\*, hollandaise sauce

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#### PEANUT TARTELETTE

Caramel, chocolate ganache, peanuts

### Menu III

#### CEVICHE

Tuna, lime, jalapeño, red onions

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#### BISQUE DE HOMARD

Lobster cream soup, brunoise, chives

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#### GIN

Cucumber, kiwi, pimpernel

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#### FILET DE BŒUF

Fillet of beef, green pepper sauce, spring vegetables

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#### MOUSSE À LA FRAMBOISE

Raspberry, vanilla ganache, basil sorbet

### Menu IV

#### BURRATA

Burrata, arugula, colourful cherry tomatoes, Italian dressing

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#### CAPPUCCINO

Potato, morel, coffee

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#### LOUP DE MER

Sea bass fillet, young spinach, saffron foam

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#### LA BOUSE

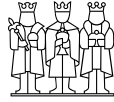
Truffle soft cheese, apricot, mustard, fruit bread

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#### ÉCLAIR AU CITRUS

Lemon, lime, yoghurt ice cream

\* Start of season from approx. 15 April 2023



# LES TROIS ROIS

## LES LTR CLASSICS

### SALADE DU PRINTEMPS

Colourful spring salad, asparagus, radish, wild garlic vinaigrette

### TARTARE DE BŒUF

Asia Style beef tartar, soy, edamame, miso paste espuma

### BURRATA

Burrata, arugula, colourful cherry tomatoes, Italian dressing

### BISQUE DE HOMARD

Lobster cream soup, brunoise, chives

### LOUP DE MER

Grilled sea bass, ratatouille, tomato beurre blanc, gnocchi

### FILET ROSSINI

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

### TAGLIATA

Beef fillet, arugula, Parmesan cheese, truffle, balsamic vinegar

### AGNEAU

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

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**3-course menu**  
CHF 115 per person

**4-course menu**  
CHF 145 per person

**5-course menu**  
CHF 155 per person

**6-course menu**  
CHF 175 per person