

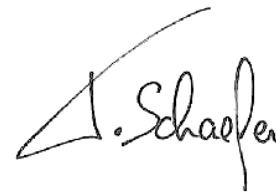
Delightful moments at the Brasserie Les Trois Rois

At the Brasserie Les Trois Rois, you will experience a harmonious blend of Swiss and French cuisine, inspired by the rich history of our establishment. Since 1844, the Grand Hotel Les Trois Rois has stood for hospitality and enjoyment at the highest level. We continue this tradition with passion. Enjoy upscale brasserie cuisine, refined with regional and seasonal ingredients, as well as our timeless, popular classics.

With great attention to an exquisite and warm service, we ensure that you not only dine excellently in the Brasserie, but also feel completely at ease.



Hervé Mahler
Maître d'Hôtel



Thomas Schaefer
Chef de Cuisine

Menu de la Brasserie

THON ROUGE
Plum, sake, curry
GLUTEN FREE, LACTOSE FREE

OEUF PARFAIT
Porcini, chestnut, hollandaise
VEGETARIAN

CHEVREUIL
Saddle of vension, blackberry, beetroot, spaetzle

FIGUES
Fig, rosemary, caramel

4-COURSE MENU 135

3-COURSE MENU 115

WE ARE ALSO HAPPY TO SERVE YOU OUR MENU DE LA BRASSERIE AS A VEGETARIAN OPTION.

Wine recommendations

SANCERRE «VIEILLES VIGNES» Domaine Jérôme Godon	Loire - F	1 dl 2023	CHF 15
BAROLO LUDO Poderi Luigi Einaudi	Piémont - I	2022	19
WEISSBURGUNDER «LÜGLE» Weingut Ziereisen	Baden - DE	7.5 dl 2020	CHF 99
PINOT NOIR «NO. 2» Schlossgut Bachtobel	Thurgovie - CH	2021	135

Starters

SAUMON MARINÉ	32
Dill-mustard, horseraddish, capers GLUTEN FREE, LACTOSE FREE	
TERRINE DE FOIE GRAS DE CANARD	42
Pineapple, mango, brioche	
THON ROUGE	36
Plum, sake, curry GLUTEN FREE, LACTOSE FREE	
HUÎTRES MARENNES OLÉRON	Per Piece 7
Oysters, pumpernickle, mignonette-dressing LACTOSE FREE	
CAVIAR OSSIETRA PRUNIER	250 500
50 g / 125 g Traditional garnish	
CAPPUCCINO DE HOMARD	32
Lobster, champagne foam, coffee GLUTEN FREE	
OEUF PARFAIT	34
Porcini, chestnut, hollandaise VEGETARIAN	
CRÈME DE POTIRON	26
Pumpkin cream soup, croutons, pumpkinseed oil VEGETARIAN	
SALADE DE DOUCETTE	24
Lamb's lettuce, bacon, egg, croutons LACTOSE FREE	
SALADE D'AUTOMNE	24
Autumn vegetables, pumpkin, beets VEGAN, GLUTEN FREE, LACTOSE FREE	

Main courses

LÉGUMES D'AUTOMNE Parsnip, pumpkin, root-vegetables VEGAN; GLUTEN FREE, LACTOSE FREE	42
TARTE FINE AUX CÈPES PORCINI, FIGS, PUFF PASTRY VEGAN, LACTOSE FREE	46
CHEVREUIL Saddle of venison, blackberries, beets, spaetzle	66
RISOTTO DE SAINT-JACQUES Saffron risotto, scallops, champagne GLUTEN FREE	64
POT AU FEU DE VEAU TRUFFÉ Veal, truffle consommé, autumn vegetables GLUTEN FREE	68
LOUP DE MER Sea bass, pommes parisiennes, champagne beurre-blanc	68

Brasserie Classics

TARTARE DE BŒUF Beef tartare, French fries, toast	35/58
ÉMINCÉ DE VEAU ZURICHOIS Zurich veal cutlet, hashbrowns, mushrooms	64
ESCALOPE VIENNOISE Wiener schnitzel, cucumber salad, French fries	58
RIB EYE CAFÉ DE PARIS Rib Eye, Café de Paris, Pommes Allumettes GLUTEN FREE	68
SOLE MEUNIÈRE Sole, potato mousseline, almond	70

Cheese

SÉLECTION DE FROMAGES AFFINÉS 28
Selection of cheeses from Switzerland and France

Wine recommendation with the cheese

TAYLOR'S TAWNY PORT WINE 4 cl 59
Golden Age 50 Years

CHÂTEAU LAFON 1 dl 16
Sauternes 2022

Desserts

CHARIOT DE DESSERTS 28
Dessert selection
ONLY AVAILABLE DURING THE EVENING

TRILOGIE DE SORBETS 24
Apple with dill, figs, basil-lemon
VEGAN, GLUTEN FREE, LACTOSE FREE

CRÈME BRÛLÉE 24
Vanilla, sour-cherry sorbet, chips

FIGUES 24
Figs, rosemary, caramel

CRÊPES SUZETTE P.P. 34
Flambéed with Grand Marnier and Cognac, from 2 persons
PLEASE STATE YOUR PREFERENCE AT THE BEGINNING OF THE ORDER PROCESS.

ALL PRICES IN CHF, INKL. VAT.

ORIGIN OF MEAT

CH Veal, Beef
FR Foie Gras
AT Deer

ORIGIN OF FISH

CA Scallop
USA Lobster (wild catch) FAO21
FR Sole (wild catch), Caviar

Pazifik
FR

Tuna
Sea bass

ORIGIN OF BREAD CH

Wines by the glass

CHAMPAGNE 1 dl CHF

R DE RUINART BRUT	Montagne de Reims - F		24
R DE RUINART MILLÉSIME	Montagne de Reims - F	2016	35
R DE RUINART BRUT ROSÉ	Montagne de Reims - F		35

VINS BLANC | WHITE WINES 1 dl CHF

DÉZALEY «CUVÉE 7» Blaise Duboux	Vaud - CH	2022	16
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SANCERRE AC «VIEILLES VIGNES» Domaine Jérôme Godon	Loire - F	2023	15
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CHABLIS PREMIER CRU «VAILLONS» Domaine Jean-Paul & Benoît Droin	Bourgogne - F	2022	20
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VINS ROSES | ROSE WINE 1 dl CHF

ROCK ANGEL Château D'Esclans	Côtes du Provence - F	2023	16
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VINS ROUGES | RED WINE 1 dl CHF

SPÄTBURGUNDER «PREMIUM» Kaltenherberge, R. Bahya et T. Straumann	Baden - DE	2022	19
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CHATEAUNEUF-DU-PAPE Domaine E. Guigal	Côtes du Rhône - F	2019	20
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BAROLO LUDO Poderi Luigi Einaudi	Piémont - I	2020	19
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