

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
Grapefruit, daikon, coriander

MINISTRONE DE LANGOUSTINE
Langoustine, consommé, foie gras

MEDAILLONS DE VEAU
Conchiglioni, leek, madeira sauce

BLANC MANGÉ AGRUMES
Orange, lime, champagne

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 recommendation

SAUVIGNON BLANC «CUVÉE BALTHASAR» Domaine Léon Boesch	Neuchâtel - CH	1 dl 2023	CHF 16
SPÄTBURGUNDER «PREMIUM» Kaltenherberge, R. Bahya et T. Straumann	Baden - DE	2022	19
GIVRY 1ER CRU «EN CHOUE» Domaine Masse	Bourgogne - F	7.5 dl 2021	CHF 102
FAUGÈRES GRANDES RÉSERVE Olivier Binet-Jacquet	Languedoc - F	2020	172

Starters

SALADE D'HIVER Winter vegetables, parsnips, beetroot VEGAN, GLUTEN FREE, LACTOSE FREE	24
SALADE DE LA BRASSERIE Lamb's lettuce, bacon, egg, croutons	26
CRÈME DE POTIRON Pumpkin cream soup, croutons, pumpkin seed oil VEGETARIAN	26
CAPPUCCINO DE HOMARD Lobster, champagne foam, coffee GLUTEN FREE	32
TARTARE DE VEAU Cauliflower, hazelnut, truffle GLUTEN FREE	38
SAUMON MARINÉ Dill-mustard sauce, horseradish, capers GLUTEN FREE	32
MINISTRONE DE LANGOUSTINE Langoustine, consommé, foie gras	44
HUÎTRES MARENNES OLÉRON Oysters, pumpernickle, mignonette-dressing	per Piece 7
TERRINE DE FOIE GRAS DE CANARD Pineapple, mango, brioche	42
THON ROUGE Grapefruit, daikon, coriander	36
CAVIAR OSSIETRA PRUNIER 50 g/125 g Traditional garnish	250 500

Main courses

LÉGUMES D'HIVER	42
Parsnips, root-vegetables, vegetable vinaigrette VEGAN, GLUTEN FREE, LACTOSE FREE	
CHOUX-FLEUR TRUFFÉ	46
Cauliflower variation, romanesco, truffle VEGAN, GLUTEN FREE, LACTOSE FREE	
POT AU FEU DE VEAU TRUFFÉ	68
Veal, truffle consommé, winter vegetables	
LINGUINE AU HOMARD	68
Linguine, bisque, champagne	
MEDAILLONS DE VEAU	64
Conchiglioni, leek, madeira sauce	
LOUP DE MER	66
Sea bass, pommes parisiennes, champagne beurre-blanc GLUTEN FREE	

Brasserie Classics

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

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 cl 16
Sauternes 2022

Desserts

CHARIOT DE DESSERTS 28
Dessert selection
ONLY AVAILABLE DURING THE EVENING

TRILOGIE DE SORBETS 24
Grapefruit, blood orange, pear
VEGAN, GLUTEN FREE, LACTOSE FREE

CRÈME BRÛLÉE 24
Vanilla, blood orange sorbet, chips

BLANC MANGÉ AGRUMES 24
Orange, lime, champagne

CRÊPES SUZETTE P.P. 34
Flambéed with Grand Marnier and Cognac, from 2 people
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

ORIGIN OF FISH

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

ZAF
FR

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

VINS BLANC | WEISSWEINE 1 dl CHF

SAUVIGNON BLANC «CUVÉE BALTHASAR»	Neuchâtel - CH	2023	16
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Château Souaillon

RIESLING «CUVÉE MELCHIOR»	Alsace - F	2023	15
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Domaine Léon Boesch

CHABLIS PREMIER CRU «VAILLONS»	Bourgogne - F	2022	20
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Domaine Jean-Paul & Benoît Droin

VINS ROUGES | ROTWEINE 1 dl CHF

PAUILLAC DE LYNCH-BAGES	Bordeaux - F	2019	18
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3^{ème} Vin du Château Lynch-Bages

CHATEAUNEUF-DU-PAPE	Côtes du Rhône - F	2019	20
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Domaine E. Guigal

BAROLO LUDO	Piémont - I	2020	19
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Poderi Luigi Einaudi

VINS LIQUOREUX - DESSERTWEINE 1 dl CHF

CHÂTEAU LAFON	Sauternes, Bordeaux - F	2022	16
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MOSCATO DI PANTELLERIA «KABIR»	Sicile - I	2022	16
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Donnafugata