

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.



Thomas Schaefer
Chef de Cuisine



Hervé Mahler
Maître d'Hôtel



Thomas Beiglböck
Executive Chef

Menu des Asperges

HOMARD MARINÉ

Tepid and marinated lobster, spring peas, violet asparagus, grapefruit

TAGIATELLE D'ASPERGES FRANÇAISES

Asparagus-tagiatelle, organic eggs, tarragon, Belper Knolle

TURBOT BRETON ET CAVIAR IMPERIAL

Breton turbot, caviar, champagne, French asparagus, pommes Parisienne

OPUS BLANC CHOCOLAT ET YUZU

Rhubarb, vervain, strawberries

3-COURSE MENU

125

4-COURSE MENU

145

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

Wine recommendation

CHABLIS PREMIER CRU «VAILLONS» Domaine Jean-Paul & Benoît Droin	Bourgogne - F	1 dl 2022	CHF 20
SPÄTBURGUNDER «NO. 1» Kaltenherberge, R. Bahya et T. Straumann	Baden - DE	2022	19
PINOT BLANC «LE PETIT» Weingut Riehen	Bâle - CH	7.5 dl 2021	CHF 85
GAMAY DU MORGON Marcel Lapierre	Beaujolais - F	2022	98

Starters

SALADE DE LA BRASSERIE	24
Spring vegetables, hand-picked herbs, italian dressing	
VEGAN, GLUTEN FREE, LACTOSE FREE	
SALADE DE PRINTEMPS	26
Young spinach, poached egg, parmesan	
GLUTEN FREE	
CRÈME D'ARTICHAUT	26
Artichoke cream soup, truffle-croque's, herb oil	
VEGETARIAN	
CAPPUCCINO DE HOMARD	32
Lobster, champagne foam, coffee	
GLUTEN FREE	
RAVIOLO DE VEAU	38
Veal ravioli, carrots, madeira foam	
SAUMON MARINÉ	32
Dill-mustard, horseradish, capers	
GLUTEN FREE	
MINISTRONE DE LANGOUSTINE	42
Langoustine, consommé, foie gras	
LACTOSE FREE	
TERRINE DE FOIE GRAS DE CANARD	42
Rhubarb-chutney, brioche	
THON ROUGE	36
Grapefruit, daikon, coriander	
LACTOSE FREE, GLUTEN FREE	
CAVIAR OSSIETRA PRUNIER	250 500
50 g / 125 g Traditional garnish	

Main courses

ASPERGES BLANCHES	49
French asparagus, hollandaise or sauce vierge, la ratte potatoes	
Additional portion of cooked ham	18
VEGETARIAN, GLUTENFREE	
CÉLERIS PLURIEL	46
Celery variation, spring vegetables, jus	
VEGAN, GLUTEN FREE, LACTOSE FREE	
JOUES DE BŒUF	68
Lardo di Colonnata, peas, gnocchi	
TAGLIATELLE AU HOMARD	68
Homemade tagliatelle, lobster, bisque, champagne	
MÉDAILLONS DE VEAU	64
Conchiglioni, leek, madeira sauce	
TURBOT BRETON ET CAVIAR IMPERIAL	72
Breton turbot, caviar, champagne, French asparagus,	
pommes Parisienne	
GLUTEN FREE	

Brasserie Classics

TARTARE DE BŒUF	35/58
Beef tartare, French fries, toast	
ÉMINCÉ DE VEAU ZURICHOIS	64
Zurich veal cutlet, Röstli, 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 dl 16
Sauternes 2022

Desserts

CHARIOT DE DESSERTS 28
Dessert selection
ONLY AVAILABLE DURING THE EVENING

TRILOGIE DE SORBETS 24
Grapefruit, pear, sour cherry
VEGAN, GLUTEN FREE, LACTOSE FREE

CRÈME BRÛLÉE 24
Vanilla, raspberry sorbet, crumble

CHOCOLAT GRAND CRU 24
Passionfruit, champagne, lemon balm

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

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

FR Turbot
PACIFIC Tuna

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
Château Souaillon			
RIESLING «CUVÉE MELCHIOR»	Alsace - F	2023	15
Domaine Léon Boesch			
CHABLIS PREMIER CRU «VAILLONS»	Bourgogne - F	2022	20
Domaine Jean-Paul & Benoît Droin			
ROSÉ		1 dl	CHF
ROCK ANGELS	Provence - F	2023	16
Château D'Esclans			
VINS ROUGES ROTWEINE		1 dl	CHF
SPÄTBURGUNDER «NO. 1»	Baden - DE	2022	19
Kaltenherberge R. Bayha et T. Straumann			
PAUILLAC DE LYNCH-BAGES	Bordeaux - F	2020	18
3 ^{ème} Vin du Château Lynch-Bages			
CHATEAUNEUF-DU-PAPE	Côtes du Rhône - F	2019	20
Domaine E. Guigal			
BAROLO LUDO	Piémont - I	2020	19
Poderi Luigi Einaudi			
VINS LIQUOREUX - DESSERTWEINE		1 dl	CHF
CHÂTEAU LAFON	Sauternes, Bordeaux - F	2022	16
MOSCATO DI PANTELLERIA «KABIR»	Sicile - I	2022	16
Donnafugata			