

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.



Henrik Weiser
Chef de Cuisine



Hervé Mahler
Maître d'Hôtel



Thomas Beiglböck
Executive Chef

Menu de Saison

CARPACCIO DE COQUILLES SAINT-JACQUES
Scallops from Normandy, piedmontese hazelnuts, kaffir lime

ŒUF BIO PARFAIT
Truffled hollondaise, Porcini mushrooms, swiss chard

FILET DE BOEUF ROSSINI SUISSE
Sauce perigourdine, dauphine potatoes, foie gras

TRANCHE D'OPÉRA AUX MARRONS
Chestnuts, orange, Basler Lächerli

3-COURSE MENU	125
4-COURSE MENU	145

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

Wine recommendation

CHABLIS «VAILLONS» Domaine Soupé	Bourgogne - F	1 dl 2019	CHF 20
CHÂTEAUNEUF-DU-PAPE Domaine Etienne Guigal	Rhône- F	2020	20
SAUVIGNON BLANC Weingut Riehen AG	Bâle - CH	7.5 dl 2021	CHF 98
CHÂTEAU CARBONNIEUX Pessac Leognan–Anthony Perrin	Bordeaux - F	2015	155

Starters

HUÎTRES GILLARDEAU N2 (1/2 DOZEN) Chesterbread, shallot vinaigrette, lemon	54
SALADE DE LA BRASSERIE Hand-picked salad, figs, bread chips, pumpkin seed-oil dressing VEGAN, LACTOSE FREE	24
SALADE DOUCETTE Lamb's lettuce, bacon, free-range eggs, croutons, French-Dressing LACTOSE FREE	26
VELOUTÉ DE POTIRON Basler Leckerli croutons, crème fraîche VEGETARIAN	26
TAGLIOLINI AU CAVIAR BELUGA 20g Amur Beluga caviar, champagne foam	69
ŒUF BIO PARFAIT Truffled hollandaise, Porcini mushrooms, swiss chard VEGETARIAN	38
CARPACCIO DE COQUILLES SAINT-JACQUES Scallops from Normandy, piedmontese hazelnuts, kaffir lime LACTOSE FREE, GLUTEN FREE	49
FILET DE VEAU SUISSE MARNIÉ Beetroot, chesterbread, horse radish	42
TERRINE DE FOIE GRAS DE CANARD Chestnuts, plum chutney, brioche by « Bread Love »	42
AMUR BELUGA CAVIAR LES TROIS ROIS SELEKTION Blinis, crème fraîche, chives, egg 50 g/125 g	350/700
OSSETRA PREMIER CRU CAVIAR LES TROIS ROIS SELEKTION Blinis, crème fraîche, chives, egg 50 g/125g	250/500

Main courses

PANAIS PLURIEL	42
Parsley, wild mushrooms, miso	
VEGAN, GLUTEN FREE	
POIREAUX VINAIGRETTE AUX TRUFFES DU PERIGORD	42
Périgord truffles, watercress, Focaccia chips	
VEGETARIAN, LACTOSE FREE	
FILET DE BOEUF ROSSINI SUISSE	75
Sauce perigourdine, dauphine potatoes, foie gras	
GLUTEN FREE	
JOUE DE VEAU BRAISÉE AU PORTO	58
Finely chopped vegetables, chervil, straw potatoes	
MAGRET DE CANARD À LA FRANÇAISE	67
Shallot jus, carrot puree, dauphine potatoes	
BALLOTINE DE LOTTE	69
Mattelotte sauce, creamed savoy cabbage	
GLUTEN FREE	
CABILLAUD EN CROÛTE D'HERBES	65
Champagne, Butternut squash variation, hand picked herbs	
GLUTEN FREE	

Brasserie Classics

TARTARE DE BŒUF	35/58
Beef tartar, pickled vegetables, French fries, toast	
BISQUE DE HOMARD	32/58
Lobster tartar, champagne foam, coffee	
ÉMINCÉ DE VEAU ZURICHOIS	64
Zurich veal sauté, mushrooms, Rösti	
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	79
Sole, potato mousseline, almonds	

Cheese

PLATEAU DE FROMAGES AFFINÉS	32
Selection of Swiss cheeses	

Wine recommendation with the cheese

TAYLOR'S TAWNY PORT WINE	4 cl	59
Golden Age 50 Years		
CHÂTEAU LAFON	1 dl	16
Sauternes 2023		

Desserts

CHARIOT DE DESSERTS	32
Dessert selection	
ONLY AVAILABLE DURING THE EVENING	
TRILOGIE DE SORBETS	19
Quince, chocolate, fig	
VEGAN, GLUTEN FREE, LACTOSE FREE	
CRÈME BRÛLÉE VANILLE TAHITI	24
Mandarine, tuile, lemon balm	
TRANCHE D'OPÉRA AUX MARRONS	24
Chestnut, orange, Basler Läckerli	
FONDANT AU CHOCOLAT	24
Grand Cru chocolate, Tahitian-vanille sauce	
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, oysters, duck

ORIGIN OF FISH

NOR	Scallop
CA	Lobster (wild catch) FAO21
NL	Sole (wild catch),

IT	Caviar
NAO	Monkfish (Wild catch)

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
PI NOT NOIR «CUVÉE CASPAR» Siebe Dupf	Bâle-Campagne-CH	2023	18
RIESLING «CUVÉE MELCHIOR» Domaine Léon Boesch	Alsace - F	2023	15
CHABLIS «VAILLONS» Domaine Soupé	Yonne - F	2019	20
VINS ROUGES ROTWEINE		1 dl	CHF
PAUILLAC DE LYNCH-BAGES 3 ^{ème} Vin du Château Lynch-Bages	Bordeaux - F	2020	18
CHATEAUNEUF-DU-PAPE Domaine E. Guigal	Côtes du Rhône - F	2020	20
BAROLO LUDO Poderi Luigi Einaudi	Piémont - I	2020	19
VINS LIQUOREUX - DESSERTWEINE		1 dl	CHF
SAUTERNES DU CHÂTEAU LAFON	Bordeaux - F	2023	16
MOSCATO DI PANTELLERIA «KABIR»	Sicile - I	2022	16