

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 Beiglböck
Executive Chef

Menu de Saison

- CARPACCIO DE COQUILLES SAINT-JACQUES
Scallops from Normandy, piedmontese hazelnuts, kaffir lime
- ŒUF BIO PARFAIT
Porcini mushrooms, truffled hollondaise, swiss chard
- SELLE DE CHEVREUIL
Pepper cherries, topinambour, Grand Veneur, hand scraped spaetzle
- LES TROIS ROIS ROSE
Quince, tonka bean, champagne

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

		1 dl	CHF
RIESLING «CUVÉE MELCHIOR» Domaine Léon Boesch	Alsace - F	2023	15
PAUILLAC DE LYNCH-BAGES 3 ^{ème} Vin de Château Lynch-Bages	Bordeaux- F	2020	18
		7.5 dl	CHF
MALANSER CHARDONNAY Weingut Wegelin	Grisons - CH	2023	120
MONTHÉLIE «EN REMAGNIEN» Domaine Lejeune	Bourgogne - F	2022	125

Starters

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

Main courses

PANAIS PLURIEL	42
Parsley, wild mushrooms, miso	
VEGAN, GLUTEN FREE	
POIREAUX VINAIGRETTE AUX TRUFFES DU PERIGORD	42
Focaccia chips, watercress, Périgord truffles	
VEGETARIAN, LACTOSE FREE	
FILET DE BOEUF ROSSINI SUISSE	75
Sauce périgueux, potato gratin, autumn vegetables	
GLUTEN FREE	
JOUE DE VEAU BRAISÉE AU PORTO	58
Potato mousseline, finely chopped vegetables, chervil	
SELLE DE CHEVREUIL	72
Pepper cherries, topinambour, Grand Veneur, hand scraped spaetzle	
FILET DE SANDRE POCHÉ SWISS ALPINE	65
Lobster beurre blanc, fondant potatoes, bergamot	
GLUTEN FREE	
CABILLAUD EN CROÛTE D'HERBES	65
Butternut squash variation, champagne, hand picked herbs	
GLUTEN FREE	

Brasserie Classics

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

Cheese

PLATEAU DE FROMAGES AFFINÉS32

Selection of Swiss cheeses

Wine recommendation with the cheese

TAYLOR'S TAWNY PORT WINE4 cl59

Golden Age 50 Years

CHÂTEAU LAFON1 dl16

Sauternes 2023

Desserts

CHARIOT DE DESSERTS32

Dessert selection

ONLY AVAILABLE DURING THE EVENING

TRILOGIE DE SORBETS19

Quince, chocolate, fig

VEGAN, GLUTEN FREE, LACTOSE FREE

CRÈME BRÛLÉE VANILLE TAHITI24

Pear, tuile, lemon balm

LES TROIS ROIS ROSE24

Quince, tonka bean, champagne

FONDANT AU CHOCOLAT24

Grand Cru chocolate, vanille

CRÊPES SUZETTEP.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
IRL	Irland

ORIGIN OF FISH

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

FR	Turbot
PACIFIC	Tuna

ORIGIN OF BREADCH

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