

# 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.

A handwritten signature in black ink, reading "Henrik Weiser". The script is fluid and cursive, with the first name and last name clearly distinguishable.

Henrik Weiser  
Chef de Cuisine

A handwritten signature in black ink, reading "H. Mahler". The script is elegant and cursive, with the first name and last name clearly distinguishable.

Hervé Mahler  
Maître d'Hôtel

# Menu de Saison

FLAMBEED BRETON SCALLOP  
Chive broth, mashed potatoes, caviar

PIKE-PERCH FILET  
Truffle velouté, pumpkin risotto

SADDLE OF VENISON  
Burgundy sauce, black pepper, cabbage & root vegetables,  
hand-cut spaetzle

APPLE  
Caramelised apple, whipped cream, tonka bean crumble

|               |     |
|---------------|-----|
| 3-COURSE MENU | 130 |
| 4-COURSE MENU | 150 |

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

# Wine recommendation

|                                                                          |               |                |            |
|--------------------------------------------------------------------------|---------------|----------------|------------|
| CHABLIS 1 <sup>er</sup> CRU «VAILLONS»<br>Domaine Soupé                  | Bourgogne – F | 1 dl<br>2022   | CHF<br>20  |
| SPÄTBURGUNDER «NO. 1 PREMIUM»<br>Weingut Kaltenherberge                  | Baden - DE    | 2021           | 19         |
| MONTAGNY<br>Domaine Aline Beauné                                         | Bourgogne – F | 7.5 dl<br>2022 | CHF<br>119 |
| PERNAND-VERGELESSES 1 <sup>er</sup> CRU «VERGELESSES»<br>Domaine Chanson | Bourgogne – F | 2021           | 165        |

# Starters

|                                                                                                                                                             |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| BRASSERIE SALAD                                                                                                                                             | 24      |
| Mixed leaf salads, radishes, cherry tomatoes, roasted cashews, cucumber<br>French dressing or balsamic vinaigrette<br>VEGETARIAN, LACTOSE FREE, GLUTEN FREE |         |
| LAMB'S LETTUCE                                                                                                                                              | 26      |
| French dressing, crispy bacon, free-range egg,<br>sourdough croutons                                                                                        |         |
| CHESTNUT VELOUTÉ                                                                                                                                            | 26      |
| Smoked duck breast, caramelised apple                                                                                                                       |         |
| DUCK LIVER TERRINE                                                                                                                                          | 44      |
| Plum, yuzu, brioche by «Bread Love»                                                                                                                         |         |
| FLAMBEED BRETON SCALLOP                                                                                                                                     | 39      |
| Chive broth, mashed potatoes, caviar<br>GLUTEN FREE                                                                                                         |         |
| BRAISED OXTAIL RAVIOLI                                                                                                                                      | 45      |
| Porcini broth, spinach, Belper Knolle                                                                                                                       |         |
| GLAZED BABY VEGETABLES                                                                                                                                      | 38      |
| Tarragon-beurre blanc<br>VEGETARIAN, GLUTEN FREE                                                                                                            |         |
| TAGLIOLINI WITH BELUGA CAVIAR                                                                                                                               | 95      |
| 20 g Amur Beluga Caviar, Chive Velouté                                                                                                                      |         |
| AMUR BELUGA CAVIAR LES TROIS ROIS SELECTION                                                                                                                 | 350/700 |
| Blinis, crème fraîche, chives, egg<br>50 g/125 g                                                                                                            |         |
| OSSETRA PREMIER CRU CAVIAR LES TROIS ROIS SELECTION                                                                                                         | 250/500 |
| Blinis, crème fraîche, chives, egg<br>50 g/125g                                                                                                             |         |

The origin of our products and their regional character are particularly important to us. That is why we work closely with producers and partners from the surrounding area.  
We source our meat from the Jenzer butcher's shop in Arlesheim and Grauwiler in Basel, while our fish is supplied by Bianchi in Zufikon.  
Our bread comes from just around the corner, from the bakery "breadlove."

# Main courses

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| CONFIT CELERIAC                                                              | 42 |
| Pickled beetroot in textures, garden herbs, porcini mushrooms, walnuts       |    |
| VEGETARIAN, GLUTEN FREE                                                      |    |
| ARTICHOKE HEART IN VINAIGRETTE                                               | 42 |
| Verjus, garden herbs, sourdough croutons, autumn truffle                     |    |
| VEGAN                                                                        |    |
| BRAISED SWISS BEEF SHOULDER                                                  | 69 |
| Oxtail jus, roasted duck liver, potatoe purée, carrot cream, baby vegetables |    |
| SADDLE OF VENISON                                                            | 75 |
| Burgundy sauce, black pepper, cabbage & root vegetables, hand-cut spaetzle   |    |
| SWISS BEEF TENDERLOIN                                                        | 75 |
| Sauce Béarnaise, crispy bone marrow, mesclun salad, «Brasserie» fries        |    |
| PIKE-PERCH FILET                                                             | 69 |
| Truffle velouté, pumpkin risotto                                             |    |
| HALIBUT FILET                                                                | 71 |
| Chive broth, porcini mushrooms, shallot compote, veal head, potato purée     |    |

# Brasserie Classics

|                                                        |       |
|--------------------------------------------------------|-------|
| SWISS BEEF TARTAR                                      | 35/58 |
| Beef tartar, pickled vegetables, French fries, toast   |       |
| LOBSTER BISQUE                                         | 32/58 |
| Lobster tartar, champagne foam, coffee                 |       |
| ZURICH-STYLE VEAL                                      | 64    |
| Mushrooms, cream, Cognac, Rösti                        |       |
| SWISS VEAL WIENER SCHNITZEL                            | 58    |
| Cucumber salad, lingonberries, French fries            |       |
| SWISS BEEF RIBEYE «CAFÉ DE PARIS»                      | 68    |
| Café de Paris butter, wild broccoli, Pommes Allumettes |       |
| WHOLE ROASTED SOLE «MEUNIÈRE»                          | 79    |
| Brown butter, lemon, parsley                           |       |

# Cheese

|                            |    |
|----------------------------|----|
| CHEESE SELECTION           | 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

|                                                                     |         |
|---------------------------------------------------------------------|---------|
| DESSERT TROLLEY                                                     | 32      |
| Dessert selection                                                   |         |
| ONLY AVAILABLE DURING THE EVENING                                   |         |
| TRILOGY OF SORBETS                                                  | 19      |
| Raspberry, pear, lemon                                              |         |
| VEGAN, GLUTEN FREE, LACTOSE FREE                                    |         |
| CRÈME BRÛLÉE                                                        | 24      |
| Chocolate sorbet, Sablée breton, Tahitian vanilla                   |         |
| APPLE                                                               | 24      |
| Caramelised apple, whipped cream, tonka bean crumble                |         |
| PROFITEROLE                                                         | 24      |
| Choux, vanilla ice cream, chocolate 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, Poultry |
| DE | Vension            |

### ORIGIN OF FISH

|     |                             |
|-----|-----------------------------|
| USA | Lobster                     |
| FR  | Sole (wild catch), Scallops |
| NO  | Halibut                     |
| NL  | Pike-Perch                  |

|    |        |
|----|--------|
| CN | Caviar |
|----|--------|

### 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  |
| VINS BLANC   WHITE WINE                 |                       | 1 dl | CHF |
| DEZALEY NO. 7                           | Vaud -CH              | 2022 | 15  |
| Blaise Duboux, Vaud                     |                       |      |     |
| «CUVÉE BALTHASAR»                       | Baden - DE            | 2024 | 17  |
| WEISSBURGUNDER-GRAUBURGUNDER            |                       |      |     |
| Weingut Martin Wassmer                  |                       |      |     |
| SANCERRE «VIEILLES VIGNES»              | Loire - F             | 2024 | 16  |
| Domaine Jérôme Godon                    |                       |      |     |
| CHABLIS «VAILLONS»                      | Yonne - F             | 2022 | 20  |
| Domaine Soupé                           |                       |      |     |
| VIN ROSÉ – ROSÉ WINE                    |                       | 1 dl | CHF |
| CHÂTEAU DE SELLE «CŒUR DE GRAIN»        | Provence – F          | 2024 | 19  |
| Domaine Ott                             |                       |      |     |
| VINS ROUGES   RED WINE                  |                       | 1 dl | CHF |
| SPÄTBURGUNDER KHB PREMIUM «NO. 1»       | Baden - DE            | 2018 | 19  |
| Kaltenherberge R. Bayha et T. Straumann |                       |      |     |
| CHATEAU HAUT-BEAUSÉJOUR                 | Bordeaux - F          | 2016 | 18  |
| St.Estèphe –Cru Bourgeois               |                       |      |     |
| CHATEAUNEUF-DU-PAPE                     | Côtes du Rhône - F    | 2020 | 20  |
| Domaine E. Guigal                       |                       |      |     |
| VINS LIQUOREUX – SWEET WINE             |                       | 1 dl | CHF |
| SAUTERNES DU CHATEAU LAFON              | Bordeaux - F          | 2023 | 16  |
| MOSCATO DI PANTELLERIA «KABIR»          | Sicile - I            | 2024 | 16  |

