

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' in a cursive script.

Henrik Weiser
Chef de Cuisine

A handwritten signature in black ink, reading 'H. Mahler' in a cursive script.

Hervé Mahler
Maître d'Hôtel

Menu de Saison

QUEUE DE HOMARD GRILLÉE
Marinated watermelon, citrus flavours, Grand Cru olive oil

BAR DE LIGNE POÊLÉ CROUSTILLANT
Bouchot mussel and saffron broth, fennel cream

ENTRECÔTE DE VEAU SUISSE
Porcini mushrooms, artichoke, San Marzano tomatoes

MOUSSE LÉGÈRE AU FROMAGE BLANC
Organic quark mousse, rhubarb, olive cake

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

SANCERRE VIEILLES VIGNES	Loire – F	1 dl 2024	CHF 16
Domaine Jérôme Godon			
BRUNELLO DI MONTALCINO «PELAGRILLI»	Toscane- I	2020	22
Siro Pacenti			
SANCERRE VIEILLES VIGNES	Loire – F	7.5 dl 2024	CHF 79
Domaine Jérôme Godon			
BRUNELLO DI MONTALCINO «PELAGRILLI»	Toscane- I	2020	135
Siro Pacenti			

Starters

SALADE DE LA BRASSERIE	24
Hand-picked salad, figs, bread crisps, French dressing or balsamic vinaigrette	
VEGETARIAN	
CAPONATA DE LÉGUMES SICILIENS BRAISÉS	32
Burrata from Puglia, toasted sourdough bread	
VEGETARIAN	
VELOUTÉ FROID DE CONCOMBRE ET YAOURT	26
Tomato focaccia, mint, dill	
TERRINE DE FOIE GRAS DE CANARD	44
Cherries, brioche by « Bread Love »	
QUEUE DE HOMARD GRILLÉE	39
Pickled watermelon, citrus notes, Grand Cru olive oil	
GLUTEN FREE	
RAVIOLI A LA DAUBE DE BOEUF	45
Fontina Sud, sweetbread, chanterelles, spinach	
GLUTEN FREE	
PETITS LEGUMES GLACÉS	38
Tarragon-beurre blanc	
VEGETARIAN	
TAGLIOLINI AU CAVIAR BELUGA	95
20 g Amur Beluga Caviar, Chive Velouté	
AMUR BELUGA CAVIAR LES TROIS ROIS SELEKTION	350/700
Blinis, crème fraiche, chives, egg	
50 g/125 g	
OSSETRA PREMIER CRU CAVIAR LES TROIS ROIS SELEKTION	250/500
Blinis, crème fraiche, chives, egg	
50 g/125g	

Main courses

AUBERGINE CROUSTILLANTE	42
Smoked tomato coulis, lemon mayonnaise, black garlic	
VEGETARIAN	
COEUR DE POIREAU BRAISÉ ET VINAIGRETTE	42
Verjus, garden herbs, sourdough croutons, australian Périgord truffle	
VEGAN, LAKTOSE FREE	
PLUMA DE PORC IBERIQUE	69
Chorizo stock, aubergine, chopped green beans	
ENTRECÔTE DE VEAU SUISSE	69
Porcini mushrooms, artichoke, San Marzano tomatoes	
GLUTEN FREE	
FILET DE BŒUF LIMOUSIN	75
Béarnaise sauce, crispy bone marrow, mesclun salad, 'Brasserie' chips	
BAR DE LIGNE POÊLÉ CROUSTILLANT	73
Bouchot mussel and saffron broth, fennel cream	
FILET DE TURBOT	79
Chive broth, baby chanterelles, shallot compote, veal head	

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

SELECTION 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
Raspberry, chocolate, coconut	
VEGAN, GLUTEN FREE, LACTOSE FREE	
CRÈME BRÛLÉE VANILLE TAHITI	24
Pear sorbet, tonka bean caramel, Breton shortbread	
MOUSSE LÉGÈRE AU FROMAGE BLANC	24
Organic curd mousse, rhubarb, olive cake	
TARTE AUX NOISETTES DU PIEMONT	24
Hazelnut ice cream, praline, strawberry galette	
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
ES	Iberian pork

ORIGIN OF FISH

USA	Lobster
IS	Sole (wild catch),
ES	Turbot
GR	Sea bass

IT	Caviar
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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			
PI NOT NOIR	Bâle-Campagne -CH	2024	18
Siebe Dupf			
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			
BRUNELLO DI MONTALCINO «PELAGRILLI»	Toscane - I	2020	22
Siro Pacenti			
VINS LIQUOREUX – SWEET WINE		1 dl	CHF
SAUTERNES DU CHATEAU LAFON	Bordeaux - F	2023	16
MOSCATO DI PANTELLERIA «KABIR»	Sicile - I	2024	16

