

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



Henrik Weiser
Chef de Cuisine

Menu of the Season

NOIX DE SAINT-JACQUES BRETONNES FLAMBÉES
Chive broth, mashed potatoes, caviar

FILET DE SANDRE
Truffle velouté, pumpkin risotto

SELLE DE CHEVREUIL
Burgundy sauce, duck liver, black pepper, cabbage & root vegetables, hand-cut spaetzle

POMME
Caramelised apple, whipped cream, tonka bean ice

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 ^{er} CRU «VAILLONS» Domaine Soupé	Bourgogne – F	2022	1 dl	CHF 20
SPÄTBURGUNDER «NO. 1 PREMIUM» Weingut Kaltenherberge	Baden - DE	2021		19
MONTAGNY Domaine Aline Beauné	Bourgogne – F	2022	7.5 dl	CHF 119
PERNAND-VERGELESSES 1 ^{er} CRU «VERGELESSES» Domaine Chanson	Bourgogne - F	2021		165

Starters

SALADE DE LA BRASSERIE	24
Mixed leaf salads, radishes, cherry tomatoes, roasted cashews, cucumber French dressing or balsamic vinaigrette VEGETARIAN, LACTOSE FREE, GLUTEN FREE	
SALADE DE DOUCETTE	26
French dressing, crispy bacon, free-range egg, sourdough croutons	
VELOUTE DE MARRONS	26
Smoked duck breast, caramelised apple	
TERRINE DE FOIE DE CANARD	44
Plum, yuzu, brioche by «Bread Love»	
NOIX DE SAINT-JACQUES BRETONNES FLAMBÉES	39
Chive broth, mashed potatoes, caviar GLUTEN FREE	
RAVIOLIS À LA QUEUE DE BŒUF BRAISÉE	45
Porcini broth, spinach, Belper Knolle	
PETITS LÉGUMES GLACÉS	38
Tarragon-beurre blanc VEGETARIAN, GLUTEN FREE	
TAGLIOLINIS AU CAVIAR BELUGA	95
20 g Amur Beluga Caviar, Chive Velouté	
AMUR BELUGA CAVIAR LES TROIS ROIS SELECTION	350/700
Blinis, crème fraîche, chives, egg 50 g/125 g	
OSSETRA PREMIER CRU CAVIAR LES TROIS ROIS SELECTION	250/500
Blinis, crème fraîche, chives, egg 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.”

In case of allergies, please ask our service staff for our allergen menu.

Main courses

CÉLERI-RAVE CONFIT	42
Pickled beetroot in textures, garden herbs, porcini mushrooms, walnuts	
VEGETARIAN, GLUTEN FREE	
FOND D'ARTICHAUT À LA VINAIGRETTE	42
Verjus, garden herbs, sourdough croutons, autumn truffle	
VEGAN	
BOEUF À LA MODE	69
Oxtail jus, roasted duck liver, potatoe purée, carrot cream, baby vegetables	
SELLE DE CHEVREUIL	75
Burgundy sauce, duck liver, black pepper, cabbage & root vegetables, hand-cut spaetzle	
FILET DE BŒUF SUISSE	75
Sauce Béarnaise, crispy bone marrow, mesclun salad, «Brasserie» fries	
FILET DE SANDRE	69
Truffle velouté, pumpkin risotto	
FILET DE FLÉTAN	71
Chive broth, porcini mushrooms, shallot compote, veal head, potato purée	

Brasserie Classics

TARTARE DE BŒUF	35/58
Beef tartar, pickled vegetables, French fries, toast	
BISQUE DE HOMARD	32/58
Lobster cream soup, lobster tartar, champagne foam, coffee	
ÉMINCÉ DE VEAU ZURICHOIS	64
Mushrooms, cream, Cognac, Rösti	
ESCALOPE VIENNOISE DE VEAU	58
Cucumber salad, lingonberries, French fries	
RIB EYE CAFÉ DE PARIS	68
Café de Paris butter, wild broccoli, Pommes Allumettes	
SOLE MEUNIÈRE	79
Brown butter, lemon, parsley	

Cheese

SELECTION 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

Raspberry, pear, lemon

VEGAN, GLUTEN FREE, LACTOSE FREE

CRÈME BRÛLÉE24

Chocolate sorbet, Sablée breton, Tahitian vanilla

POMME24

Caramelised apple, whipped cream, tonka bean ice

PROFITEROLE24

Choux, vanilla ice cream, chocolate sauce

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

CHVeal, Beef

FRFoie Gras, Poultry

DEVension

ORIGIN OF FISH

USALobster

FRSole (wild catch), Scallops

NOHalibut

NLPike-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

