

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

OMBLE CHEVALIER

Chive velouté, kohlrabi, beetroot, garden herbs, rainbow-trout caviar

FILET DE SANDRE

Ham broth, young peas, artichoke

ENTRECÔTE DE VEAU SUISSE

Barolo vinegar shallot jus, allium vegetables, glazed morels, veal sweetbread

MOUSSE LÉGÈRE AU FROMAGE BLANC

Organic curd mousse, rhubarb, olive cake

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

RÉSERVE BLANC DE NOIR Domaine Binet & Jacquet	Languedoc-Roussillon- F	1 dl 2024	CHF 19
BRUNELLO DI MONTALCINO «PELAGRILLI» Siro Pacenti	Toscane- I	2020	22
RÉSERVE BLANC DE NOIR Domaine Binet & Jacquet	Languedoc-Roussillon- F	7.5 dl 2024	CHF 115
BRUNELLO DI MONTALCINO «PELAGRILLI» Siro Pacenti	Toscane- I	2020	135

Starters

SALADE DE LA BRASSERIE	24
Hand-picked salad, figs, bread chips, French dressing or balsamic vinaigrette VEGETARIAN	
LAITUE ENTIÈRE À LA PÉRIGOURDINE	28
Apple vinaigrette, garden herbs, smoked duck breast, pickled vegetables, walnuts	
VELOUTÉ DE PETITS POIS PRIMEURS	26
Peas à la française, shellfish foam	
TERRINE DE FOIE GRAS DE CANARD	44
Rhubarb chutney, brioche by « Bread Love »	
OMBLE CHEVALIER	39
Chive velouté, kohlrabi, beetroot, garden herbs, rainbow-trout caviar GLUTEN FREE	
FILET DE BOEUF SUISSE FLAMBÉ	45
Coriander cream, watermelon radish, pickled shiitake mushrooms 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 fraîche, chives, egg 50 g/125 g	
OSSETRA PREMIER CRU CAVIAR LES TROIS ROIS SELEKTION	250/500
Blinis, crème fraîche, chives, egg 50 g/125g	

Main courses

AUBERGINE CROUSTILLANTE Roasted tomato-coulis, lemon-mayonaise, black garlic VEGETARIAN	42
POIREAUX VINAIGRETTE AUX TRUFFES DU PERIGORD Focaccia chips, Périgord truffle VEGAN, LAKTOSE FREE	42
ENTRECÔTE DE VEAU SUISSE Barolo-shallot reduction, onion sprouts, glazed morrels, sweatbread	69
BŒUF À LA MODE & FOIE GRAS POËLÉ Braised beef shoulder, carrot cream, spring vegetables GLUTEN FREE	58
FILET DE BŒUF LIMOUSIN Béarnaise espuma, crispy bone marrow, mesclun salad, potato millefeuille	75
FILET DE SANDRE Ham broth, young peas, artichoke	59
LOUP DE MER EN CROÛTE D'OLIVE Beans, San Marzano tomatoes, Sardinian gnocchi	65

Brasserie Classics

TARTARE DE BŒUF Beef tartar, pickled vegetables, French fries, toast	35/58
BISQUE DE HOMARD Lobster tartar, champagne foam, coffee	32/58
ÉMINCÉ DE VEAU ZURICHOIS Zurich veal sauté, mushrooms, Rösti	64
ESCALOPE VIENNOISE DE VEAU Wiener schnitzel, cucumber salad, French fries	58
RIB EYE CAFÉ DE PARIS Rib eye, Café de Paris, pommes allumettes GLUTEN FREE	68
SOLE MEUNIÈRE Sole, potato mousseline, almonds	79

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
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

ORIGIN OF FISH
CA Lobster
NL Sole (wild catch),
CH Pike perch

IT Caviar
FR Char, sea bass

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 | WHITE WINES 1 dl CHF

PI NOT NOIR Siebe Dupf	Bâle-Campagne - CH	2023	18
SANCERRE «VIEILLES VIGNES» Domaine Jérôme Godon	Loire - F	2024	16
CHABLIS «VAILLONS» Domaine Soupé	Yonne - F	2022	20

VINS ROUGES | RED WINES 1 dl CHF

SPÄTBURGUNDER KHB PREMIUM «NO. 1» Kaltenherberge R. Bayha et T. Straumann	Baden - DE	2018	19
CHATEAU HAUT-BEAUSÉJOUR St. Estèphe - Cru Bourgeois	Bordeaux - F	2016	18
CHATEAUNEUF-DU-PAPE Domaine E. Guigal	Côtes du Rhône - F	2020	20
BAROLO LUDO Poderi Luigi Einaudi	Piémont - I	2021	19

VINS LIQUOREUX - DESSERT WINES 1 dl CHF

SAUTERNES DU CHÂTEAU LAFON	Bordeaux - F	2023	16
MOSCATO DI PANTELLERIA «KABIR»	Sicile - I	2024	16