

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

SAUMON SWISS ALPIN MARINÉ
Marinated salmon from Lostallo in Graubünden, yuzu, basil

VICHYSOISE
Quail egg, Ossetra caviar, chives, sourdough

ENTRECÔTE D'AGNEAU IRLANDAIS
Lemon crust, ratatouille, couscous, Raz el Hanout jus

LES TROIS ROIS ROSE
Tahitian vanilla, raspberry, lime

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
PINOT NOIR «CUVÉE CASPAR» Siebe Dupf Kellerei	Bâle-Campagne - CH	2023	18
CHÂTEAUNEUF-DU-PAPE» E. Guigal, Rhône	Rhône - F	2019	20
PETITE ARVINE Caves des Bernunes	Vaadt - CH	7.5 dl 2023	CHF 82
FAUGÈRES RÉSERVE Binet-Jacquet	Languedoc - F	2021	103

Starters

SALADE DE LA BRASSERIE	24
Green asparagus, hand-picked herbs, balsamic dressing	
VEGAN, GLUTEN FREE, LACTOSE FREE	
SALADE NICOISE	26
Red tuna, free-range egg, romaine lettuce, green beans, Kalamata olives	
GLUTEN FREE	
VICHYSOISE	26
Quail egg, Ossetra caviar, chive oil, sourdough	
VEGETARIAN	
CAPPUCCINO DE HOMARD	32
Lobster, champagne foam, coffee	
GLUTEN FREE	
TAGLIOLLINI AU CAVIAR	69
20g Amur Beluga caviar, Riesling foam	
CARPACCIO DI GAMBERO ROSSO	49
Green apple, curry, shiso	
GLUTEN FREE	
MINESTRONE DE LANGOUSTINE	45
Langoustine, consommé, foie gras, bergamot	
LACTOSE FREE	
TERRINE DE FOIE GRAS DE CANARD	42
Apricot, brioche by Bread Love	
VEAU À LA PIÉMONTAISE	39
Chanterelles, Périgord truffle, chervil, bitter salad, hazelnut	
LACTOSE FREE, GLUTEN FREE	
AMUR BELUGA KAVIAR 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

TOMATE COEUR DE BOEUF	42
Oxheart tomato, basil, saffron, black garlic	
VEGAN, GLUTEN FREE	
VARIATION DE LÉGUMES D'ÉTÉ RÉGIONALES	44
Zucchini blossom, sauce vierge	
VEGETARIAN	
PLUMA DE PORC IBERIQUE	64
Jalapeño, chimichurri, corn	
RISOTTO AU HOMARD	79
Lobster, champagne, fennel	
ENTRECÔTE D'AGNEAU IRLANDAIS	69
Lemon crust, ratatouille, couscous, Ras el Hanout jus	
LOUP DE MER	68
Green tomato, young artichoke, lemon, verbena	
GLUTEN FREE	

Brasserie Classics

TARTARE DE BŒUF	35/58
Beef tartare, pickled vegetables, French fries, toast	
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

SÉLECTION DE FROMAGES AFFINÉS
Selection of Swiss cheeses

28

Wine recommendation with the cheese

TAYLOR'S TAWNY PORT WINE Golden Age 50 Years	4 cl	59
CHÂTEAU LAFON Sauternes 2022	1 dl	16

Desserts

CHARIOT DE DESSERTS Dessert selection ONLY AVAILABLE DURING THE EVENING	32
TRILOGIE DE SORBETS Raspberry, coconut, lime VEGAN, GLUTEN FREE, LACTOSE FREE	24
CRÈME BRÛLÉE FLEUR D'ORANGER Roasted pistachio, vanilla	24
LES TROIS ROIS ROSE Tahitian vanilla, raspberry, lime	24
CHOUX CRAQUELIN Caramel, Fleur de Sel, grand cru chocolate	24
CRÊPES SUZETTE Flambéed with Grand Marnier and Cognac, from 2 persons PLEASE STATE YOUR PREFERENCE AT THE BEGINNING OF THE ORDER PROCESS.	P.P. 34

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 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 WEISSWEINE		1 dl	CHF
SAUVIGNON BLANC «CUVÉE BALTHASAR»	Neuchâtel - CH	2023	16
Château Souaillon			
RIESLING «CUVÉE MELCHIOR»	Alsace - F	2023	15
Domaine Léon Boesch			
PI NOT NOIR «CUVÉE CASPAR»	Bâle-Campagne - CH	2023	18
Siebe Dupf			
ROSÉ		1 dl	CHF
ROCK ANGELS	Provence - F	2023	16
Château D'Esclans			
VINS ROUGES ROTWEINE		1 dl	CHF
SPÄTBURGUNDER «NO. 1»	Baden - DE	2022	19
Kaltenherberge R. Bayha et T. Straumann			
PAUILLAC DE LYNCH-BAGES	Bordeaux - F	2020	18
3 ^{ème} Vin du Château Lynch-Bages			
CHATEAUNEUF-DU-PAPE	Côtes du Rhône - F	2019	20
Domaine E. Guigal			
BAROLO LUDO	Piémont - I	2020	19
Poderi Luigi Einaudi			
VINS LIQUOREUX - DESSERTWEINE		1 dl	CHF
CHÂTEAU LAFON	Sauternes, Bordeaux - F	2022	16

