



LES TROIS ROIS

Cocktail Food 2011

Cold canapés

Unit price in CHF

| | |
|---|--------------|
| Canapé with egg | 4.50 |
| Canapé with beef tartare „ Pure Simmental“ | 5.50 |
| Canapé with prawns mousse | 5.00 |
| Pumpernickel with Sbrinz cheese rolls and dried fruit chutney | 5.00 |
| Little silserli with fresh cheese | 3.50 |
| Little silserli with Grisons air-dried meat | 4.50 |
| Little silserli with egg | 3.50 |
| Canapé „de luxe“ with smoked salmon | 6.00 |
| Canapé „de luxe“ with lobster | 8.50 |
| Canapé „de luxe“ with duck foie gras terrine | 7.00 |
| Canapé „de luxe“ with Ossetra caviar | market price |

Warm snacks

Unit price in CHF

| | |
|-----------------------------|------|
| Quiche lorraine | 4.50 |
| Cheese tartlet | 4.50 |
| Mini-Pizza | 4.50 |
| Spinach and ricotta tartlet | 4.50 |
| Mini tarte flambée | 3.00 |

Cold appetizer

Unit price in CHF

| | |
|---|------|
| Skewer with cherry tomato, mozzarella and basil pesto | 4.00 |
| Vegetables sticks with different kind of dips | 5.00 |
| Grissini with Parma ham | 3.50 |
| Melon skewer with parma ham | 4.00 |
| Salmon tartar with dill | 5.50 |
| Crayfish cocktail with avocado and grapefruit | 8.50 |
| Marinated tuna with asian vegetables | 9.00 |



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Warm appetizer

Unit price in CHF

| | |
|---|------|
| Vegetables in tempura dough on tartar sauce | 5.00 |
| Beef meatloaves in sesame crust with barbecue sauce | 6.00 |
| Fried gambas in tandoori pastry with curry sauce | 8.00 |
| Mini spring rolls with sweet-sour sauce | 3.50 |
| Chicken skewer with pineapple | 4.50 |
| King prawns in a potato wrap with chili sauce | 5.50 |

Appetizer „de luxe“

Unit price in CHF

| | |
|---|------|
| Beef carpaccio with beef praliné and sweet-sour sauce | 8.00 |
| Parma ham with Antipasti-Vegetables and Grissini | 9.00 |
| Trilogie of salmon with dill-mustard sauce | 9.00 |

Warm mini plates

Price per plate in CHF

| | |
|--|-------|
| Gnocchi with wild mushrooms and basil pesto | 9.50 |
| Vegetarian risotto (vegetable, mushrooms and fresh herbs) | 7.00 |
| Risotto with sauted chicken fillets | 12.00 |
| Roasted lamb cutlet with rosemary and ratatouille Provincial | 13.00 |
| Venere rice with king prawn on lobster sauce | 14.00 |
| Potato mousseline with veal steak and sage jus | 16.00 |

Sweet

Unit price in CHF

| | |
|---|------|
| Tiramisu in shot glass | 5.00 |
| Panna cotta with mango in shot glass | |
| The black prince (duo of chocolate mousse) | 5.00 |
| Brownies with pine nuts | 4.50 |
| Chou bun with vanilla, coffee, chocolate or whipped cream | 4.00 |
| Crème brûlée | 4.50 |
| Caramel cream | 4.50 |
| Fruit tartlet | 5.00 |



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Cocktail food propositions

Suitable for a minimum of 10 people – chef's suggestion

Aperitif I – CHF 12.00 per person

Chips, olives and hot pastries (cheese, sesame, paprika)

Aperitif II – CHF 23.00 per person

A selection of 4 different hot and cold canapés per person
chips and olives

Aperitif III – CHF 30.00 per person

A selection of 6 different hot and cold canapés per person
chips and olives

Origin of meat: Poultry and duck: France. Pork, beef and veal: Switzerland. Lamb: Ireland. Parma ham: Italy.