



LES TROIS ROIS

Autumn 2011 at the Grand Hotel Les Trois Rois

Menu I

Variation of duck with seasonal salad and nut vinaigrette

With „Piment d'Espelette“ roasted lamb strip loin on saffron risotto and glazed shallots

Robusta-coffee panna cotta with Morello cherries and milk foam CHF 95

Menu II

Hokkaido pumpkin soup with roasted scallop

Roasted saddle of venison with braised red cabbage, curd Spätzli and cowberry jus

Calvados parfait with Granny Smith apple and pine nuts CHF 105

Menu III

Ravioli with wild mushroom and emulsion of Suisse cheese

Double beef consommé with spinach mark dumplings

Organic salmon with Sauerkraut-confit and saffron foam

Fillet of veal Wellington with tagliolini and seasonal vegetables

Iced quince soup with pear nougat mousse CHF 130



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Menu IV

Goose liver with orange confit and homemade brioche

Celery cream soup with white truffles

Sautéed fillet of John Dom with pumpkin-ginger-mousseline

Roasted fillet of beef with chanterelles on mashed potatoes with chestnuts

Hazelnut cake from Piemont with raisins and ricotta-honey ice cream

CHF 145

Menu V

Warm salad of lobster with Fave beans and orange vinaigrette

Carrot soup with praline of veal knuckle

Monk fish with red pepper on ragout of artichokes and chanterelles,
crustacean froth

Regional beef entrecote matured on its bone,
with gratin of potatoes and sauce Béarnaise

Warm chocolate cake with ragout of oranges and chili,
honey ice cream with aloe vera

CHF 150

Origin of meat: Lamb (Switzerland), veal (Switzerland), beef (IRL), guinea fowl breast and goose liver (France)