



LES TROIS ROIS

Winter 2011 at the Grand Hotel Les Trois Rois

Menu I

Terrine of boiling meat with horseradish mousse

Glazed veal roast with potato fondant and seasonal vegetables

Chocolate cake Engadin style with Swiss plums and Toblerone ice cream CHF 95

Menu II

Swiss goat cheese with homemade gravled lax and dill-mustard-sauce

Glazed lamb strip loin with polenta and savory sauce

Parfait of macadamia nuts with apricot-vanilla ice cream CHF 105

Menu III

Celery mousseline with grilled scallop and orange emulsion

Parsley root cream soup with braised frog legs

Roasted beef fillet with vegetable hot pot and emulsion of horseradish

Crème brûlée of Valrhona chocolate with ragout of oranges and cranberries CHF 130



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Menu IV

Roasted goose liver in gingerbread crust, braised figs
and apple vinegar

Consommé of oxtail with wild mushrooms agnolottis

Poached lobster with Brussels endives and butter flavoured with citrus fruits

Loin of veal hunters style with homemade bread dumplings
and seasonal vegetables

Cake of „Basler Leckerli“ with caramelised apples
and white chocolate ice cream

CHF 145

Menu V

Graved slightly smoked salmon on celery-apple salad and Périgord truffles

Parsnip soup with praline of veal knuckle

Sautéed turbot on leaf spinach and almond froth

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

Warm chocolate cake with ragout of oranges and chili
and yoghurt ice cream

CHF 150

Origin of meat: duck (F), lamb (IRL), beef (IRL), veal (CH)