

HOTEL FLORHOF

menu

3 course 52 chf

1

Lamb's lettuce with lukewarm potato crème brûlée
and pan-fried chanterelles



Veal ragout with saffron sauce
Potato and parsley root mousseline, braised carrots



Tarte tatin with sour cream ice-cream

menu

3 course 85 chf

2

Pan-fried sea bass
Mussel fricassee and crustacean foam



Beef sirloin with port wine sauce
Potato porcini terrine and variation of root vegetables



Savarin with yogurt ice-cream and variation of mango

On request we will be happy to inform you about ingredients in our dishes
that can cause allergies or intolerances.

Meat declaration:

Veal/Beef/Pork/Sot-l'y-laisse/Bone marrow: Switzerland

Fish declaration:

Prawns: Vietnam Aqua culture, Sole: Netherland/France wild caught/Aquaculture, Seabass: Greece/France Aquaculture
Scallops: France/Netherland wild caught, Mussels: Italy/France Aquaculture, Crustacean: Italy wild caught

All prices are expressed in Swiss francs and including 7,7% VAT

HOTEL FLORHOF

menu

4 course 95 chf

3

Pumpkin tarte with goat cheese ricotta Espuma
and lamb's lettuce



Prawn and scallop raviolo
Crustacean sauce and roasted cauliflower cream



Pork chop from "Bio Uelihof"
morel cream sauce, herbal potato mousseline and seasonal vegetables



Variation of Granny Smith apple

menu

4 course 105 chf

4

Scallop Ceviche with variation of pumpkin



Herbal risotto with pan-fried Sot-l'y-laisse and mushrooms



Beef tenderloin with bone marrow crust
Port wine jus, potato mousseline and root vegetables

or

Gently cooked sole fillets with Crémant d'Alsace sauce
Turnip with Piedmont hazelnuts and ravioli filled with herbal ricotta and quail egg yolk



Variation of
Chocolate, piedmont hazelnuts and raspberry

Please choose one main course in menu 4