

# Hotel FLORHOF

<b>Starters</b>	CHF
Terrine of salsify, coated with coloured vegetables and "Mesclun" herb salad with spiced vinegar	23
Barley cream soup with potato flan, tartar of "Balfego" Toro tuna and mango in different textures	28
John Dory fillet with savoy cabbage, chestnut, quince and curry mussel fricassee	26
Pulpo gratinated with Crémant Hollandaise, marinated Brussels sprouts and bone marrow	26
Foie gras terrine "Pina colada" with Brioche	32
Pineapple ravioli, white chocolate rum ice-cream and coconut air	
„Miéral“ duck breast with honey bergamot jus, "Gruyère Schmarrn" and "Piment d`Espelette" nut crisp	27
	
<b>Main dishes</b>	
Agnolotti stuffed with porcini, served with pumpkin cream, quince, black nuts and Taleggio Espuma	42
Seabass with "Verjus" foam, ravioli with hake Brandade and creamy truffle salsify vegetables	54
"Tristan" rock lobster with lime foam	58
Potato mango fricassee with „Raz el hanout“ and braised fennel cream	
Sirloin of "Holstein" beef Bordelaise style	56
Amarone risotto, celery cream and bone marrow with herbal Fleur de Sel	
Fricassée of veal shank with saffron sauce	49
Gnocchi of "Albulatal" potatoes and root vegetables variation with pan-fried duck liver	+8
Duo of "Miéral" pigeon with Albufera sauce, pan-fried breast and stuffed shank with chestnut and plum Parsley root cream and "Strudel" of Gnocchi à la Romaine	56
Sirloin of venison with coffee nut crust and Tonka bean jus	58
Pumpkin potato Blinis and mushroom shallot compote	
	
<b>Desserts</b>	
Chocolate ice-cream Soufflé with blood orange mousse, spiced orange and lemon cream	17
Banana Tarte Tatin on "Brittany" coconut cookie	19
Coconut ice-cream and marinated exotic fruits with "Diplomatico" rum	
Mille-feuille of Piedmont hazelnuts with double cream ice-cream and plum in different textures	18
Homemade ice-cream: sour cream, pistachio, chocolate and seasonal sorbets	per scoop 6
Florhof cheese assortment with fruit bread and seasonal chutneys	18

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## menu

Panna Cotta of "Albulatal" potato  
"Brüggli" char with rye, oyster beet root mayonnaise and marinated radish



Cream soup of cardone and "Périgord" truffle  
Egg yolk Espuma and "Iberico Bellota" ham



Raviolo of braised oxtail with pan-fried goose liver  
Parsley root cream and shallot confit



Duo of "Gascogne" capon  
Baked shank and confited breast  
Gambero rosso, Paella cream, tomato oil and "Albalá" jus



Cheese assortment with homemade fruit bread and chutneys



Tartelette of Panettone parfait, baked apple and Moscato d'Asti foam

3 course menu 90chf, with corresponding wines 120 chf  
4 course menu 105 chf, with corresponding wines 140 chf  
5 course menu 135 chf, with corresponding wines 180 chf  
6 course menu 150 chf, with corresponding wines 205 chf

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

#### Meat declaration:

Oxtail/Veal/Bone marrow/Pork: Switzerland, Beef: Belgium, Capon/Pigeon/Duck: France, Iberico: Spain  
Deer: Austria/Germany, Goose liver: France/Hungary

#### Fish declaration:

Seabass: Atlantic Bar de Ligne wild caught, John Dory: France wild caught, Mussels: Italy/Netherlands Aquaculture  
Tuna: Spain Aquaculture, Pulpo: Spain/Italy wild caught, Rock lobster: Tristan south Atlantic wild caught, Char/Hake: Switzerland Aquaculture  
Oyster: France Aquaculture, Gambero Rosso: Italy wild caught

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