

Hotel FLORHOF

menu

3 course 52 chf

1

Variation of coloured tomatoes and Burrata



Guinea fowl breast with herbal stuffing
Pan-fried Gnocchi and spring vegetables



Tarte tatin with sour cream ice-cream and pistachio sauce

menu

3 course 85 chf

2

Ceviche of scallops with Yuzu and basil
Tomato in various textures



Beef tenderloin with bone marrow crust and port wine sauce
Potato and sand carrot mousseline with pan-fried vegetables



Variation of chocolate and caramel

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

Meat declaration:

Veal/Beef/Pork/Bone marrow: Switzerland, Guinea fowl/Bresse Poulard: France

Fish declaration:

Prawns: Vietnam Aqua culture, Sole: Netherland/France wild caught/Aquaculture
Scallops: France/Netherland wild caught, Lobster: USA wild caught

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

HOTEL FLORHOF

menu

4 course 95 chf

3

Millefeuille of cheek peas with eggplant
Tomato, basil and yogurt curry



Lobster Bisque with prawn Gyoza



“Ormalinger” piglet in its textures
Potato and sand carrot mousseline, artichokes à la Barigoule



Curd cheese mousse with lavender
Raspberries and rhubarb

menu

4 course 105 chf

4

Ceviche of scallops with Yuzu and basil
Tomato in various textures



Raviolo stuffed with confited “Bresse” poulard shank
Comté cheese cream and sage butter Espuma



Veal chop roasted on one piece with morel cream sauce
Gnocchi with artichokes and tomatoes à la Barigoule

or

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



Crème Brûlée with Tonka bean and berry variation

Please choose one main course in menu 4