

Hotel FLORHOF

Starters	CHF
Chickpea Mille-feuille	22
Confited tomatoes, eggplant "Sumach", yoghurt curry mousse, Pistou and basil ice-cream	
Escabeche of king fish with pan-fried carabinero	32
Sauce Américaine and tomato in different textures	
"Ormalinger" pork belly with pan-fried pulpo	32
Potato mousseline, beans and Dashi poultry consommé	
Tartar of "Bio Uelihof" beef with baked sweetbread	31
Vichysoise cream, oyster beetroot mayonnaise and leek oil	
Terrine of goose liver and smoked sturgeon	34
Green asparagus panna cotta, Granny smith and Piedmont hazelnuts	
Ravioli stuffed with confited "Bresse poularde" shank, served on sage nut butter foam	29
"Iberico" ham, shallot crisp and aged buffalo ricotta	



Main dishes

Taragon ricotta ravioli with lemon egg yolk cream with nettle beurre blanc	46
White asparagus, green peas, chanterelles and sand carrot	
Confited "Ora King" salmon with algae beurre blanc	54
Shitake gnocchi, white asparagus and sand carrot	
Pan-fried turbot with mustard sauce	58
Pommes Anna with chorizo, pointed cabbage and fig vegetables	
Braised Wagyu cheeks with bone marrow crust	59
Sweet sour marinated artichokes and smoked hay risotto	
"Miéral Bresse poularde" breast with dried pear farce and goose liver sauce	56
"Vadouvan" spiced zucchini flower stuffed with gnocchi à la romaine	
Deer saddle and chanterelles wrapped in chard, sour cherry sauce	58
Potato ravioli stuffed with "Guanciale" bacon and "Tropea" onions	



Desserts

Tonka bean tarte with caramel and chocolate	17
"Tahiti" vanilla cream with forest berry variation	19
Homemade ice-cream: vanilla, sour cream, pistachio, chocolate and seasonal sorbets	per scoop 6
Florhof cheese assortment with fruit bread and seasonal chutneys	18

Hotel FLORHOF menu

Tartar of "Bio Uelihof" beef with baked sweetbread
Vichysoisse cream, oyster beetroot mayonnaise and leek oil



Escabeche of king fish with pan-fried Carabinero
Sauce Américaine and tomato in different textures



Pan-fried red mullet fillet with Sardinian "Bottarga" on sepia brandade
Smoked bell pepper fish fond



Trio of lamb with savory sauce
Baked tenderloin, braised shank and pan-fried chop
Potato tarte with morels and "Comté"
Pan-fried wild asparagus and spring vegetables



Cheese assortment with homemade fruit bread and chutneys



Rose panna cotta with raspberries in different textures

3 course menu 110 chf, with corresponding wines 140 chf
4 course menu 130 chf, with corresponding wines 165 chf
5 course menu 145 chf, with corresponding wines 190 chf
6 course menu 160 chf, with corresponding wines 220 chf

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

Meat declaration:

Lamb: Switzerland/France, Beef/Veal/Bone marrow/Pork: Switzerland, Goose liver: France/Hungary
Wagyu/Chorizo/Iberico: Spain, Bresse Poularde: France, Deer: Austria

Fish declaration:

Kingfish: Australia/Denmark Aquaculture, Salmon; New Zealand Aquaculture, Carabinero: Portugal wild caught, Red mullet: France/Italy wild caught
Pulpo: Spain/Italy wild caught, Sturgeon: Italy Aquaculture, Turbot: France Aquaculture/wild caught, Oyster: France Aquaculture

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