

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 Sauce Américaine and tomato in different textures	32
Pork belly of "Bio Uelihof" with pan-fried pulpo Potato mousseline, beans and Dashi poultry consommé	32
Tartar of "Bio Uelihof" beef with baked sweetbread Vichyssoise cream, oyster beetroot mayonnaise and leek oil	31
Terrine of goose liver and smoked sturgeon Melon, tomato, cucumber and "Tropea" onion	34
Ravioli stuffed with confited "Bresse poularde" shank, served on sage nut butter foam "Iberico" ham, shallot crisp and aged buffalo ricotta	29
	
Main dishes	
Tarragon ricotta ravioli with lemon egg yolk cream with nettle beurre blanc Green peas, artichokes and chanterelles	46
Confited "Ora King" salmon with algae beurre blanc Shitake gnocchi, white asparagus and sand carrot	54
Pan-fried turbot with mustard sauce Pommes Anna with chorizo, pointed cabbage and fig vegetables	58
Trio of lamb with savory sauce Baked tenderloin, braised shank and pan-fried chop Sweet sour marinated artichokes and smoked hay risotto	56
"Miéral Bresse" poularde breast with dried pear farce and goose liver sauce "Vadouvan" spiced zucchini flower stuffed with gnocchi à la romaine	56
Deer saddle and chanterelles wrapped in chard, sour cherry sauce Potato ravioli stuffed with "Guanciale" bacon and "Tropea" onion	58
	
Desserts	
Tonka bean tarte with caramel and chocolate	17
Rose panna cotta with raspberries in different textures	18
"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

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menu

Seafood served in jellied carabinero consommé and its bisque



Cannellono stuffed with braised summer deer shoulder
Duck liver, porcini and peach



Pan-fried red mullet fillet with Sardinian "Bottarga"
Sepia brandade and smoked bell pepper fish fond



Braised Wagyu cheek with bone marrow crust
Lemon thyme sabayon, potato tarte "Lorraine style" and bean variation



Cheese assortment with homemade fruit bread and chutneys



Honey cake with apricot, Sicilian almonds, buffalo ice-cream and tarragon oil

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, Duck liver: France, 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, King crab: North/East Atlantic wild caught, Scallop: Patagonia Argentina wild caught, Vongole: Italy Aquaculture

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