

Hotel FLORHOF

Starters	CHF
Black salsify mousseline coated with red cabbage on pumpkin, Piedmont hazelnuts and quince	26
Saffron sepia raviolo stuffed with carabinero and its bisque roasted cauliflower cream and citrus fruits	34
Chickpea cream soup with Raz el Hanout, mussel brandade and pan-fried red mullet	32
Duo of baby chicken with confited breast and baked shank root vegetable curry and coconut foam	29
Terrine of goose liver stuffed with duck confit apricot, porcini and Tropea onions	34
Gently cooked Ormalinger pork shoulder sauerkraut cream, Albulatal potatoes and chive sauce	32



Main dishes

Pan-fried gnocchi with autumn truffle sauce, sweet and sour marinated pumpkin and quince supplementary truffle	46 per gram 9
Char fillet with Bouillabaisse sauce hake and crayfish ravioli served with caramelized black salsify	54
Turbot with Morcón Iberico Bellota crust served on pulpo beurre rouge fennel potato mousseline	62
Quail stuffed with duck liver and veal sweet bread served on shallot confit jus autumn truffle croquette, celery cream and brussels sprout	58
Braised Bio Uelihof beef cheeks with white polenta porcini flan and braised vegetables	56
Venison saddle wrapped in chanterelles with port wine sauce potato ravioli Carbonara, lingonberry and savoy cabbage	59



Desserts

Tahiti vanilla brioche flan with poached baby pear and chocolate variation	19
Quince mousse tartelette with oatmeal ice-cream and chestnut in different textures	18
Yoghurt ricotta Espuma, honey ice-cream, orange granite and pistachio crèmeux	18
Homemade ice-cream: vanilla, sour cream, pistachio, chocolate	per scoop 6
Homemade sorbets: plum, berries, passionfruit	per scoop 6
Florhof cheese assortment with fruit bread and seasonal chutneys	18

Hotel FLORHOF menu

King crab and mussel crispy coated
with pomelo and Bottarga mayonnaise



Cannellone with braised Wagyu shoulder
parsley root cream, quince and porcini



Pan-fried sea bass fillet with lemon verbena espuma
served on fennel confit and Iberico ham



Trio of veal
pan-fried tenderloin, braised cheeks and baked sweetbread
autumn truffle croquette and root vegetables in different textures



Cheese assortment with homemade fruit bread and chutneys



Cinnamon flower panna cotta with plum variation

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:

Beef/Veal/Pork: Switzerland, Goose liver: France/Hungary

Wagyu/Morcón/Iberico: Spain, Quail/Baby chicken/Duck: France, Venison: Austria

Fish declaration:

Carabinero: Portugal wild catch, Red mullet: France/Italy wild catch, Pulpo: Spain/Italy wild catch, Bottarga: Italy Aquaculture

King crab: North/East Atlantic wild catch, Turbot: France Aquaculture/wild catch, Mussels: Italy/Spain Aquaculture

Sepia: Spain, Sea bass: France Aquaculture, Char/Hake/Crayfish: Switzerland Aquaculture

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