

HOTEL FLORHOF

menu

3 course 52 chf

1

Lamb's lettuce with mustard honey dressing
potato crème brûlée and pan-fried mushrooms



Guinea fowl breast with herbal stuffing
pan-fried gnocchi, red cabbage cream and brussels sprouts



Tarte tatin with sour cream ice-cream and pistachio sauce

menu

3 course 85 chf

2

Chick pea cream soup with Raz el hanout
pulpo brandade and pan-fried gilthead



Beef tenderloin with bone marrow crust and port wine sauce
mushroom potato tarte and pan-fried root vegetables



Tonka bean tarte with caramel and chocolate

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

Meat declaration:

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

Fish declaration:

Prawns: Vietnam Aqua culture, Sole: Netherland/France wild caught/Aquaculture
Pulpo: Italy/Spain wild caught, Gilthead: Greece Aquaculture, Kingfish: Australia Aquaculture, Lobster: USA wild caught

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

HOTEL FLORHOF

menu

4 course 95 chf

3

Escabeche of kingfish with avocado and citrus fruits



Lobster bisque with prawn Gyoza



Trio of Swiss veal

Braised cheeks with baked sweetbread and pan-fried tenderloin
potato truffle mousseline and seasonal vegetables



Lemongrass panna cotta with mango variation

menu

4 course 105 chf

4

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



Raviolo stuffed with confited "Bresse" poulard shank
comté cream and sage butter espuma



Veal chop roasted on one piece with porcini sauce
smoked hay risotto with sweet and sour marinated black salsify

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