

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 Ras el Hanout, mussel brandade and pan-fried red mullet	32
Braised organic beef cheeks of Uelihof parsley root cream, potato Périgord truffle espuma and egg yolk cream	31
Variation of goose with spiced bread and figs goose liver terrine with baked praline and with fir wood smoked breast	34
Tartar of organic Uelihof cow with consommé and pan-fried quail egg vichyssoise cream, oyster mayonnaise and leek oil	32



Main dishes

Smoked hay risotto with aged Barilotto, pumpkin, quince and salsify	46
Char fillet with Bouillabaisse sauce hake and crayfish ravioli served with caramelized black salsify	54
Pan-fried sea bass fillet with lemon verbena espuma served on fennel confit and Iberico ham	58
Quail stuffed with duck liver and veal sweet bread served on shallot confit jus autumn truffle croquette, celery cream and brussels sprout leaves	58
Braised Sisteron milk lamb shoulder root vegetable cannellini bean cassoulet with saffron gnocchi of Albulatal potatoes	56
Ormalinger pork saddle coated with mushrooms and savoy cabbage on mustard jus potato ravioli Carbonara, pear and dried beans	54



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 crémeux	18
Homemade ice-cream: vanilla, sour cream, pistachio, chocolate	per scoop 6
Homemade sorbets: plum, green apple, passionfruit	per scoop 6
Florhof cheese assortment with fruit bread and seasonal chutneys	18

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

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menu

Perch fillet baked in Verjus dough
on Albulatal potato crème brûlée
lamb's lettuce cream soup and pickled chanterelles



Scallop with Yuzu crust and algae beurre blanc
Balfego tuna and gnocchetti



Ravioli of chamois served on porcini and goose liver ragout with quince



Méral duck with spiced jus
pan-fried breast and confited shank in gyoza
baked salsify, brussels sprout leaves and autumn truffle



Cheese assortment with homemade fruit bread and chutneys



Duo of tonka bean and Toblerone mousse
with mango 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:

Cow/Pork/Beef/Veal: Switzerland, Goose liver: France/Hungary, Pancetta: Italy
Iberico: Spain, Lamb/Quail/Duck: France, Goose/Chamois: Austria

Fish declaration:

Carabinero: Portugal wild catch, Red mullet: France/Italy wild catch, King crab: North/East Atlantic wild catch
Mussels: Italy/Spain Aquaculture, Sepia: Spain, Sea bass: France Aquaculture
Perch/Char/Hake/Crayfish: Switzerland Aquaculture, Balfego: Spain wild catch, Scallop: Norway wild catch