

Hotel FLORHOF

Starters	CHF
Variation of tomatoes with burrata	26
Basil tagliolini with pan-fried rock lobster and artichoke	35
Raviolo of Bresse chicken on comté cream with Iberico onion crisp and sage espuma	28
Goose liver terrine on beet root mosaic and raspberry variation	34
Tartar of organic Uelihof cow tenderloin with lobster ice-cream and cauliflower in different textures	32



Main dishes

Smoked hay risotto with sweet sour marinated white asparagus duck onzen egg with parmesan cream	45
Char with Bouillabaisse sauce hake and crayfish ravioli served with artichokes à la Barigoule	56
Valperca perch fillet with white asparagus, tarragon beurre blanc and morel potato pie	58
Trio of veal, pan-fried tenderloin, braised cheeks and baked sweetbread with morel cream sauce, potato mousseline and baby vegetables	58
Duo of Miéral duck with sauce Albufera, pan-fried breast and confited shank Baked potato Savarin with celery Périgord truffle cream and braised young beetroot	56



Desserts

The bee with ticino rice, honey, hay ice-cream and sea buckthorn	18
Carrot cake 2.0 with Tahiti vanilla mousse and carrot ginger sorbet	18
Mille-feuille of Piedmont hazelnuts with coffee ice-cream, caramel and mango	18
Homemade ice-cream: vanilla, sour cream, pistachio, chocolate	per scoop 6
Homemade sorbets: raspberry, green apple, passionfruit	per scoop 6
Florhof cheese assortment with fruit bread and seasonal chutneys	18

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menu

Ceviche of Portuguese wild catch prawns
variation of tomato and basil ice-cream



Turbot from the charcoal grill
smoked bell pepper brandade and Américaine sauce



Duck onzen egg with Iberico espuma and pea cream



Duo of Sisteron lamb
braised shoulder and sirloin crépinette
sand carrot variation and gnocchi of Albulatal potatoes



Cheese assortment with homemade fruit bread and chutneys



Iced rhubarb with lemon balm sorbet

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/Beef/Veal: Switzerland, Goose liver: France/Hungary, Iberico: Spain
Lamb/Duck/Duck liver: France

Fish declaration:

Prawn/Carabinero: Portugal wild catch, Turbot/Cod: Norway wild catch
Perch/Char/Hake/Crayfish: Switzerland Aquaculture, Lobster: USA wild catch
Rock lobster: South-west Pacific Aquaculture, Scampi: South Africa wild catch