

# Hotel FLORHOF

## menu

3 course 51 chf

1

Smoked salmon mousse with cream cheese  
Oriental crackers and salad bouquet



Pan-fried corn feed chicken breast with jus of sun-dried tomatoes  
Green pea lemon risotto



Chocolate rhubarb tartelette

## menu

3 course 68 chf

2

Tomato compote with Buffala Mozzarella  
Rocket salad und olive vinaigrette



Fillet of Dorade Royale with sauce Hollandaise  
Green asparagus and bacon



Berry Tiramisu

# HOTEL FLORHOF

## menu

4 course 86 chf

3

Focaccia with olive tapenade  
Melon and raw ham



Green pea peppermint velouté with Piment d'Espelette



Cod Royal with oriental vinaigrette  
Eggplant with sesame, rocket salad and Pommes Allumette



Cherry compote with vanilla cream and crumble

## menu

4 course 97 chf

4

King prawns with BBQ Sauce  
Sour cream, rocket salad and pecorino



Cold served ratatouille cream soup with basil oil



Entrecôte double with thyme jus  
Potato mousseline and mushrooms à la Provençale



Ricotta cream  
Caramelized apple compote and caramel sauce

# Hotel FLORHOF

## menu 5 course 125 chf

5

Duck liver terrine with Piment d'Espelette and Brioche



Green asparagus with parmesan espuma and truffle juice pearls



Pan-fried Sea bass fillet with tomato bouillon  
Green peas and pesto



Veal steak with Raz-el-Hanout jus  
Sweet potatoes, soya sprouts and rocket salad



Red berry mousse with cacao biscuit and lemon basil sorbet

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

Meat declaration:

Chicken/Pork/ Veal/Beef: Switzerland

Duck: France

Fish declaration:

Sea bass: (Acqua culture) Greece

Salmon: (Acqua culture) Scotland

Cod: (Wild caught) North east Atlantic

Prawns: (Acqua culture) Vietnam

Gilthead: (Acqua culture) Greece/Germany

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