

# Hotel FLORHOF

## menu

3 courses 51 chf

1

Hokkaido cream soup with honey and pumpkin seed oil



Pan-fried sea bass fillet  
Savoy cabbage mousseline with dried beef and lamb's lettuce



Fig Tiramisu with Speculoos biscuit

## menu

3 courses 68 chf

2

Graved Lachs  
Cauliflower mousse with Wasabi and baby spinach



Pan-fried chicken breast, jus with dried tomatoes  
Potato mousseline, bacon and baby romaine lettuce



Chocolate apple tartelette

# HOTEL FLORHOF

## menu

4 courses 86 chf

3

Roulade of dried beef and fresh cheese  
Lettuce with pecorino and olive vinaigrette



Green lentil cream soup with chives  
Pommery mustard



Pan-fried salmon fillet with light Tartar sauce  
Cauliflower mash and crispy rice paper



Chestnut cake  
Mulled wine sauce und cinnamon ice-cream

## menu

4 courses 97 chf

4

Pan-fried prawns  
Avocado with tomato and lamb's lettuce



Leek cream soup with parmesan emulsion  
Truffle juice pearls



Entrecôte double with red wine sauce  
Sweet potato mash, fig and rocket salad



Pina Colada Fraîcheur  
Coconut and saffron

# HOTEL FLORHOF

## menu

5 courses 125 chf

5

Pan-fried duck liver with BBQ sauce  
Rocket salad and Parmesan



Creamy risotto with squid à la Provençale  
Olive oil flavoured with dried tomatoes



King prawns with lobster-coconut sauce  
and pumpkin with lime



Rack of veal with port wine sauce  
Pan-fried polenta and mushrooms



Iced French nougat  
Dried fruits and cacao