

# Hotel FLORHOF

## menu

3 courses 51 chf

1

Pumpkin cream soup with curry, ginger-pumpkin seeds  
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

Smoked salmon with lamb's lettuce  
Tzatziki and black crumbles



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



Apple tartelette  
Cinnamon mousse and mulled wine sauce

# Hotel FLORHOF

## menu

4 courses 86 chf

3

Confided rabbit with Pommery mustard sauce  
Lamb's lettuce and poppy seed crumbles



Green lentil cream soup with chives and bacon



Pan-fried salmon fillet with orange vinaigrette  
Black risotto and fennel salad



Coconut Panna cotta with passionfruit sauce and mango

## menu

4 courses 97 chf

4

Pan-fried prawns  
BBQ sauce, soy sprout-pistachio salad



Cauliflower cream soup with truffle juice pearls



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



Chocolate praliné with coffee sauce

# HOTEL FLORHOF

## menu

5 courses 125 chf

5

Duck liver terrine with Piment d'Espelette  
Fig jelly and butter brioche



„Œuf parfait“ with parmesan foam  
Pak choi and hazelnut crumble



Monkfish with Lardo  
Fregola sarda à la Napolitaine



Veal rack, pan-fried on the bone with Marsala sauce  
Pan-fried polenta and mushrooms



Iced French nougat  
Dried fruits and cacao

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

Rabbit: Hungary

Fish declaration:

Monkfish: (Wild caught) Northwest Atlantic

Sea bass: (Acqua culture) Greece

Salmon: (Acqua culture) Scotland

Prawns: (Acqua culture) Vietnam

Calmar: (Wild caught) Southwest Atlantic

Lobster: Canada

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