

Hotel FLORHOF

A la carte menu

Starters		CHF	
Baby lettuce with balsamic vinaigrette, pumpkin julienne and crispy baked wonton		13	
Homemade Taglierini with autumn truffle and smoked bacon		28	
Medium-rare, cold served Suisse salmon with Asian spices Avocado cream with wasabi and wakame		24	
Porcini fricassee with piedmont hazelnuts and quail breast in maple syrup		23	
Jerusalem artichoke cream soup with its sautéed brunoise and confided fillet of rabbit		19	
Main dishes			
Vegetable pie with parsley cream and "Œuf parfait"		32	
Potato Gnocchi, pumpkin cream with Taleggio, roasted seeds		32	
Pan-fried king prawn tails with its oriental bisque and Couscous		39	
Appenzeller Duck breast with apple, red cabbage puree and confided potatoes		46	
Beef tenderloin with red wine Jus, Tortellini with Polenta and glazed carrots		54	
Saddle of venison with Tonka bean jus, Spätzle and autumn garnishing		56	
Desserts			
Small chocolate cake, beetroot sorbet and passion fruit flavour		18	
Fig tarte, Gianduja cream and caramelized hazelnuts		16	
Florhof Magnum with Panettone, sabayon mousse and bitter orange marmalade		15	
Ice-cream and Sorbets		4 per scoop	
Glace:		Sorbet:	
Vanilla	Coffee	Strawberry	Lemon-basil
Chocolate		Raspberry	

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

HOTEL FLORHOF

**Lunch menu
17 until 20 of September 2019**

menu

Starters

Smoked trout tatar with radish
or
Baby lettuce with balsamic vinaigrette
Pumpkin julienne and crispy baked wonton



Main dishes

Cod fillet with green tomato compote
and risotto croquettes
or
Braised pork belly with celery puree
and roasted potato wedges



Desserts

Chestnut pure with crème double and honey meringues
or
Duo of sorbet and ice-cream



2 course menu 42 chf
3 course menu 51 chf

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

Meat declaration:

Rabbit/Quail: France, Duck/Pork: Switzerland
Venison: Germany/Austria wild caught, Beef: Ireland

Fish declaration:

Salmon: Switzerland Aquaculture, King prawns: Vietnam Aquaculture
Octopus: Spain wild caught, Trout: Denmark Aquaculture, Cod: Atlantic wild caught