

Starters

Green salad	6.-	Cheese donuts (Malakoffs) Gruyère AOP 3 pcs	18.-
Mixed salad	13.-	Smoked sardines sashimi (XXL)	22.-
Carott salad and caramelized nuts	9.-	Snails & homemade butter 6 pcs	15.-
Eggs mayonnaise 3pcs	9.-	Snails & homemade butter 12 pcs	28.-
Eggs mayonnaise & Cantabria anchovy	14.-	Cantabria anchovies with focaccia and double cream	19.-
Bone marrow, toasted bread & green sauce	18.-	Bone marrow, toasted bread & meat broth	23.-

Vegetarian dishes and fish

Black Tiger Shrimps (ASC), tomato sauce with red curry, coconut milk, Thai basil and black sesame <i>Jasmine rice</i>	39.-
Wild Black cod (FR – Atlantic sea) roasted with butter & sorrel <i>Mashed potatoes, shallots, capers & Swiss green beans</i>	45.-
Potato rösti, Gruyère cheese, fried eggs, pickles (with ham 3CHF)	28.-
Potato rösti, Truffle cheese, fried eggs, pickles (with ham 3CHF)	33.-
Hot Goat cheese on sourbread & salad with vinaigrette honey and thyme	27,50.-
Gnocchis, ricotta cream, Parmegiano & green peas (CH) with wild garlic sauce	34.-

Beef

Beef meat fondue (red wine broth), served with homemade French fries min. 2 people – lunch only on reservation - Suppl. beef meat Fr. 9,90.- <u>Sauces</u> : Cocktail - Garlic - Curry - Tartare - Pepper	49.- pp
	140gr 200gr
Beef Filet & homemade French fries	38.- 52.-
Beef ribeye & homemade French fries	29.- 39.-
Hanger steak & homemade French fries, shallots sauce (blue or medium rare cooking only)	32.- 42.-
<u>Option</u> : Bowl of <i>mixed roasted seasonal vegetables</i>	9.-

Sauce to choose :

Trois Rois Butter, Moroccan Butter, Café de Paris Butter, Shallot sauce, Fresh pepper sauce or Béarnaise sauce

Beef Tartare cut by hand	150g	200g	300g
Homemade French fries or Toast - suppl. Fr. 5.- for both garnishes	29.50.-	35.50.-	45.50.-

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Veal meat

	Small	Portion
Emincé zurichois (sliced veal) Mushrooms, creamy sauce & rösti	36.-	52.-
Emincé zurichois « authentique » (sliced veal and kidneys) Mushrooms, creamy sauce & rösti	33.-	44.50.-

Classic dishes

	Small	Portion
Sweetbreads, mushroom creamy sauce & sweet potatoes purée	38.-	49.-
Calf's liver Venitian's style & rice	28.-	42.-
Meaux mustard veal kidneys & rice	26.-	33,50.-
Pork knuckle, Porto Madère sauce & mashed potatoes, shallots, capers		35.-
Pork's sausage, shallot sauce & mashed potatoes		27.50.-
« Vols-au-vent » Oyster chicken meat (CH), creamy sauce & morels Jasmine Rice		44.-

Kids corner

Small beef filet & homemade French fries	23.-
Gnocchis, ricotta cream, Parmegiano & green peas (CH)	19.-



Beef, Pork and Veal
CH, France, Germany

**AUX TROIS ROIS
ON BOIT
ON FESTOIE
COMME DES ROIS**

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