LES TROIS ROIS

Brasserie depuis 1898

Starters

Green salad	6.-	Cheese donuts (Malakoffs) Gruyère AOP 3 pcs	18.-
Mixed salad	13.-	Snails & homemade butter 6 pcs	15.-
Tasting plate: Carotts salad, egg mayo & Malakoff).	15.-	Snails & homemade butter 12 pcs	28.-
Carott salad and caramelized nuts	9.-	Bone marrow, toasted bread & meat broth	23.-
Eggs mayonnaise 3pcs	9.-	Bone marrow, toasted bread & green sauce	18.-
Eggs mayonnaise & anchovies	14.-	Pumpkin soup with chestnuts and pumpkin seeds	19.-
Wild boar tataki, porcini powder, cranberry, parsnip crips, soy and walnut oil	25.-	Perfect egg with red wine sauce and bacon	18.-

Vegetarian dishes and fish

Half cooked Scotich salmon, lemon butter sauce, salmon eggs and blue potatoes	45.-
Potato rösti, Gruyère cheese, fried eggs, pickles (with ham 3chf)	28.-
Potato rösti, Truffle cheese, fried eggs, pickles (with ham 3chf)	33.-
Hot breaded Goat cheese & salad with vinaigrette honey and thyme	27,50.-
Stew (check the type of meat with our team), hunting garnishes	35.-

Beef

Beef meat fondue (red wine broth), served with homemade French fries	49.- pp
Deer meat fondue (red wine broth), served with homemade French fries	59.- pp
With Small Bowl of Game-Style Garnish (pear, cranberries, Brussels sprouts, chestnuts, spätzli)	69.- pp

min. 2 people – lunch only on reservation - Suppl. beef meat Fr. 9,90 / Suppl. deer meat 14.90
Suppl. garnish hunting 12.90
Sauces : Cocktail - Garlic - Curry - Tartare - Pepper

	140gr	200gr
Game Stew (as per today's blackboard), with game-style garnish		45.-
Deer Sirloin steak with thyme and cognac sauce		58.-
Wildboar Filet with thyme and cognac sauce		55.-
Beef Filet & homemade French fries	38.-	52.-
Beef ribeye & homemade French fries	29.-	39.-
Cutted Sirloin steak, butter Trois Rois, homemade French fries (blue ou medium rare)		48.-

Option : Bowl of *mixed roasted seasonal vegetables* *9.-*

Small Bowl of Game-Style Garnish (pear, cranberries, Brussels sprouts, chestnuts, spätzli) *15.-*

Sauce to choose :
Trois Rois Butter, Morrocan Butter, Café de Paris Butter, Shallot sauce, Fresh pepper sauce or Béarnaise sauce

	150g	200g	300g
Beef Tartare cut by hand			
Homemade French fries or Toast - suppl. Fr. 5.- for both garnishes	29,50.-	35,50.-	45,50.-

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Les mets proposés sur cette carte sont élaborés sur place à partir de produits bruts et traditionnels selon les critères du Label Fait Maison, exceptés ceux qui sont signalés d'un astérisque (*)

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Veal meat

Classic Veal Emincé, Mushrooms sauce and rösti	38.-	52.-
Veal and Kidney Emincé, Mushrooms sauce and rösti	35.-	47.-
Panko breaded veal cutlet, rucola, parmesan cheese and cherry tomatoes	47,50.-	

Classic dishes

	Small	**Portion**
Crispy Veal Sweetbreads - Mushrooms sauce and homemade french fries	38.-	49.-
Calf's liver Venitian's style & rice	28.-	42.-
Meaux mustard veal kidneys & rice	26.-	33,50.-
Pork's sausage, shallot sauce & mashed potatoes	27,90.-	

Kids corner

Small beef filet & homemade French fries	23.-
Penne, tomato sauce, basil and parmesan cheese	15.-

AUX TROIS ROIS
ON BOIT
ON FESTOIE
COMME DES ROIS

Beef, Pork and Veal
CH, France, Germany

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