

Hotel FLORHOF

Starters	CHF
Tomato salad marinated with Yuzu und basil, melon and Feta Panna cotta	22
“Galantine” of quail and duck liver “Kir Royal”	32
Champagne cream soup, berries, cassis espuma and brioche with Piedmont hazelnuts	
Cream soup of grilled broccoli with lukewarm potato Crème brûlée and pan-fried chanterelles	21
“Surf and Turf” woolly pork belly and baked eel	24
Oxtail sauce, potato apple mash and mustard radish	
Scallop raviolo with anchovy Beurre blanc, pink prawns and fennel	22
Sweet and sour marinated yellowtail mackerel “Bouillabaisse”	23
Jelly, confided potatoes, Rouille sauce and sepia chips	
	
Main dishes	
Artichokes “à la Barigoule” with watercress gnocchi and Burrata espuma	39
Dry aged beef ribeye with bone marrow crust and port wine jus	54
Potato mushroom terrine and smoked sand carrot cream	
Duo of Swiss lamb	52
Braised shoulder and pan-fried chop with pistachio crust	
Savory, smoked eggplant ravioli, sweet-sour mediterranean vegetables, raisins and pine nuts	
Variation of “Savognin” rabbit	49
Saddle stuffed with chanterelles and spinach, braised shank and liver raviolo	
Roasted cauliflower cream, saffron risotto and Comté espuma	
Red mullet stuffed with crustacean cream, sepia sauce	52
Artichokes, potato puree and pulpo	
	
Desserts	
Spruce needle cream, vanilla, raspberry “clafoutis”, blueberry sorbet and chocolate crumble	18
Rhubarb pistachio tartlet with meringue, rose ice-cream and its candied petals	18
Savarin with yoghurt elderberry ice-cream and peach variation	18
Homemade ice-cream: sour cream, pistachio, chocolate and seasonal sorbets	per scoop 5
Florhof cheese assortment with fruit bread and seasonal chutneys	18

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

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menu

Scallop ceviche
Artichoke and tomato variation



Pulpo with Lardo coat, chutney of smoked bell pepper
Chickpea cream soup and Raz el hanout



Sirloin of venison with pistachio crust
Blueberry Tarte tatin, celery cream and spiced jus



Gently cooked veal shoulder
Nettle tarragon sauce, white asparagus
Chanterelles Agnelotti and apricot



Cheese assortment



Lime Tartelette
Watermelon-basil ice-cream and
Cavaillon melon marinated with cardamom

3 course menu 90chf, with corresponding wines 120 chf
4 course menu 105 chf, with corresponding wines 140 chf
5 course menu 135 chf, with corresponding wines 180 chf
6 course menu 150 chf

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

Meat declaration:

Woolly pork/Lamb/Rabbit/Beef/Veal/Bone marrow /Oxtail: Switzerland, Venison: Germany/Austria
Lardo: Italy, Duck liver/Quail: France

Fish declaration:

Pink prawns: Portugal wild caught, Scallops: France/Netherland wild caught
Pulpo: Italy/Spain wild caught, Eel: Lake Constance wild caught, Anchovy: Italy wild caught
Yellowtail mackerel: Australia/Japan wild caught, Red mullet: France wild caught