

Hotel FLORHOF

menu

3 course 52 chf

1

Melon tomato salad
Feta and basil vinaigrette



Pan-fried guinea fowl breast with Café de Paris crust
Gnocchi with mushrooms and braised orange carrots



Bavarian cream with seasonal fruits, caramel "Fleur de Sel" and nut crumble

menu

3 course 75 chf

2

Gnocchi Carbonara 2.0
Egg yolk cream with bell pepper and Serrano ham foam



Beef, served two ways
Pan-fried sirloin with oxtail potato tarte
Tropea onion chutney and Mediterranean vegetables



Lime tart with watermelon basil sorbet
Marinated melon

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

Meat declaration:

Beef/Oxtail/Pork/Guinea fowl: Switzerland, Serrano ham/Chorizo: Spain

Fish declaration:

Prawns: Vietnam Aqua culture, Salmon/Perch pike/Perch: Switzerland Aquaculture

Scallops: France/Netherland wild caught

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

HOTEL FLORHOF

menu

4 course 88 chf

3

Variation of burrata and tomatoes



Prawn and scallop raviolo
with crustacean sauce and roasted cauliflower cream



Pork chop from Bio Uelihof pan-fried in one piece
morel cream sauce, herbal potato mousseline and seasonal vegetables



Variation of Granny Smith apple

menu

4 course 97 chf

4

Swiss Alpine salmon and Tösstaler crystal water perch pike raw marinated with Ponzu
pickled spring vegetables and Granny Smith sorbet



Risotto with artichokes and confided tomatoes



Beef, served two ways
Pan-fried sirloin and oxtail potato tarte
Tropea onion chutney and Mediterranean vegetables

or

Perch fillet from "Säget" with Chorizo Hollandaise
sour cream potato mash and Mediterranean vegetables



Variation of wild berries

Please choose one main course in menu 4