

# MOTHER'S DAY BRUNCH



HÔTEL DES TROIS COURONNES  
&  
DESTINATION SPA

## The garden

Mesclun and rocket salad  
Green asparagus tartar with chervil  
White asparagus, mousseline sauce  
Hummus, eggplant caviar & tzatziki sauce  
Coloured tomatoes with basil pesto  
Quinoas salad with cucumber, cherry tomatoes & feta cheese  
Potatoes salad with spring onions & grainy mustard  
Peas & broad beans velouté  
Pasta salad with grilled vegetables & goat cheese

## The tide

Smoked salmon with chives and lemon  
Seabass ceviche with fennel and radish  
Crayfish with coloured radish  
Ligurian style octopus

## The butcher

Veal tartar with pinion, rocket & parmesan cheese  
Dried meat and bresaola  
Pistachios "pâté" in pastry crust

## The bakery

Pastries  
Waffles and pancakes  
Baguettes, cereals bread and corn bread



## Main dishes

Beef rib with Béarnaise sauce  
Roasted chicken with orange  
Arctic char from Lemán,  
white butter sauce with champagne  
Green asparagus risotto in millstone parmesan  
Potatoes croquettes with truffle  
Spring vegetables  
Sautéed artichokes with tomatoes  
Scrambled eggs, veal sausages, rösti and grilled bacon

## The master cheesemaker

Gruyere caramel  
Fresh goat cheese with chives  
Tomme de Rougemont  
Vacherin Fribourgeois  
Moudon Brie  
Pear and almonds chutney

## The pastry chef

Meringue, double cream from Gruyère & fruits  
Fresh fruits assortment  
Strawberries & lemon basil macaron  
Crumble de rhubarbe à la fraise  
Rhubarb crumble with strawberries  
Strawberries Charlotte  
Pistachio éclair  
Cherries clafoutis  
Saint-Honoré  
Opéra

