




STARTERS

Mixed salad 	8.-
Semi-cooked salmon, crispy panko Mango, avocado, cucumber and lime tartare Mango mayonnaise	22.-
Roe deer terrine Figs, local bacon, pistachio nuts, and autumn chutney	18.-
Malakoff at Gruyère Vegetables and pickles	19.-
Swiss organic egg “cocotte” Grisons meat, croutons, candied shallots Hollandaise sauce and truffled bread stick	22.-

 Vegetarian dish

MAIN DISHES

Roasted GRTA chicken supreme Parmentier of ceps on parsley and roasted seeds Vegetables and ceps cream	43.-
Deer steak, Bavarian hunting Chestnut’s crust, pear with spices, parsnip Marrons glacés and spaetzles with lingonberries Cocoa hunting sauce	48.-
Candied boar cheeks Creamy black polenta from Tessin, mountain cheese Roasted hazelnuts, lingonberries gel and local bacon “émulsion”	43.-
Caramelized scallops Different celery root, creamy and candied with vanilla Crunchy hazelnuts with spices and vegetables juice brewed with coffee	45.-
Risotto with autumn mushrooms in parsley 	41.-
Risotto  Parmigiano Reggiano and vegetables	31.-

TARTARE

With a salad in starter

Sea bream tartare, Yuzu, sesame cébette, lime, coriander Toast and shoestring fries	41.-
Roe deer tartare, Bavarian hunting Parsley chanterelles, hazelnuts oil, grain mustard and roasted hazelnuts. Toast and French fries	44.-
Thaï Beef tartare Prawn crackers and French fries	40.-
Beef tartare with basil Toast and French fries	40.-
Beef tartare flavoured with white truffle oil parmesan cheese and arugula Toast and French fries	43.-
Traditional Beef tartare Toast and French fries	39.-
Beef tartare marinated at Brandy Toast and French fries	42.-
Beef tartare with dried tomatoes and parmesan cheese shavings Toast and French fries	43.-

OUR CLASSICS

Hamburger with Appenzeller with a salad in starter
Gruyère and Vacherin, French fries
32.-

Perch fillets with a salad in starter
Lemon white butter and shoestring fries

42.-

Frogs' legs
Parsley and shoestring fries
36.-

CHILD MENU

19.-

Ground beef
French fries or vegetables

Perch fillets
White butter, shoestring fries or vegetables

Risotto 
Parmigiano Reggiano and vegetables

1 scoop of ice cream or sorbet for dessert

OUR STARTERS IN A MENU

Mixed salad

Semi-cooked salmon, crispy panko

Mango, avocado, cucumber and lime tartare
Mango mayonnaise

Side dish: French fries or shoestring fries

38.-

VEGETARIAN MENU

Mixed salad

Risotto

Parmigiano Reggiano and vegetables

36.-

OUR MENUS

DISCOVERY MENU

Semi-cooked salmon, crispy panko

Mango, avocado, cucumber and lime tartare
Mango mayonnaise

Or

Swiss organic egg “cocotte”

Grisons meat, croutons, candied shallots
Hollandaise sauce and truffled bread stick

Candied boar cheeks

Creamy black polenta from Tessin, mountain cheese
Roasted hazelnuts, lingonberries gel and local bacon “émulsion”

Or

Caramelized scallops

Different celery root, creamy and candied with vanilla
Crunchy hazelnuts with spices and vegetables
juice brewed with coffee

Dessert

<i>Starter, main course and dessert</i>	<i>71.-</i>
<i>Starter and main course</i>	<i>61.-</i>
<i>Main course and dessert</i>	<i>51.-</i>

DESSERTS

 Passion fruit and lime cheesecake Exotic fruit coulis	13.-
 Baba with rum Chantilly and sliced almonds	13.-
 Floating islands Custard and sliced almond	13.-
 Chocolate fondant cake Vanilla ice cream	13.-
 Crème brûlée With vanilla from Madagascar	12.-
Meringues with Double Crème	11.-
 Gourmet coffee	16.-
Mocca parfait watered	11.-
Cheese plate	14.-

ARTISANAL ICE CREAM Glaces Des Alpes

Coffee time Scoop of ice cream or sorbet with an espresso	7.-
Danemark Vanilla ice cream, homemade chocolate sauce	14.-
Ice coffee Coffee ice cream watered with an espresso	14.-
L'Actuelle Vanilla, chocolate and salted butter caramel ice cream	14.-
Sorbetière Tropical fruits, lemon and red fruits ice cream	14.-
Valaisanne Apricot sorbet and Abricotine	16.-
La Caribéen Rhum-grape ice cream and Rhum Diplomatico	16.-

SCOOP OF ICE CREAM OR SORBET Glaces Des Alpes

Vanilla, Coffee, Chocolat, Stracciatella, Salted butter caramel, Pistachio, Rhum-grape

Apricot, Lemon, Red fruits, Tropical fruits

scoop : 4.20.- with cream : 1.90.-

APERITIFS AND CHAMPAGNE

Kir with peach, blackcurrant or raspberry	7.-
Martini Red or white	7.-
Campari	7.-
Porto red or white	7.-
Spritz Apérol, Prosecco, sparkling water, orange	12.-
Hugo St Germain, lime, mint, Prosecco	14.-

SODAS AND FRUIT JUICES

Coca-cola normal or Zéro 3.3dl	5.50-
Sinalco 3dl	5.50-
Schweppes Tonic 2.5dl	5.50-
Ice tea : peach or lemon 3dl	5.50-
Fruit juice Granini 2dl Peach, tomato, pineapple, and orange	5.50-
Bitter rouge alcohol-free	5.50-

ALCOHOLS

Whiskies (4cl)

Irish Coffee	15.-
Talisker Port Ruighe 45.8 %	15.-
Glenfiddich 12 ans 40%	15.-
Cardhu 12 ans 40%	15.-
The Singleton 12 ans 40%	15.-
Johnnie Walker Black 12 ans 40%	15.-
Lagavulin 16 ans 43%	17.-

Rhums (4cl)

Diplomatico 40%	15.-
Plantation Barbade XO 40%	15.-
Zacapa 23 ans 40%	17.-

Digestive (4cl)

Cognac Courvoisier V.S.O.P. 40%	15.-
Calvados 40%	12.-
Vieille Prune 40%	12.-
Armagnac 40%	12.-
Amaretto 28%	10.-
Grappa 40 %	10.-
Moitié-Moitié	12.-
Williamine/Abricotine	12.-
Limoncello 30%	9.-

OUR MEAT AND FISH ORIGINS

Poland : Perch fillets

Switzerland : Chicken

Germany: Deer, Roe deer

Canada: Scallops

Spain: Boar

Northeast Atlantic FAO 27: Sea bream

Indonesia : Frog

Scotland : Salmon

Dear Client,

On request, our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or intolerances.

Your restorer