

## STARTERS

<b>Mixed salad</b> 	7.-
<b>Semi-cooked foie gras infused with spices and mulled wine</b> Warm brioche and condiment	26.-
<b>Candied salmon with kaffir lime</b> Hibiscus gel and citrus wafer	21.-
<b>Malakoff with full-bodied Gruyère cheese (2 pieces)</b> 	14.-
Pickles and vegetable saladine	
<b>Malakoff with full-bodied Gruyère cheese (3 pieces)</b> 	19.-
Pickles and vegetable saladine	
<b>Crispy slices of pig cheeks</b>	21.-
Dried bacon from Valais, slices and mushroom cappuccino	


### **CLASSIC MENUS** *With salad as a starter*

<b>Hamburger with Appenzeller</b> Gruyère and Vacherin, local fries*	32.-
<b>Perch fillets</b> Lemon beurre blanc and straw potatoes*	42.-

 Vegetarian dish



## MAIN DISHES

<b>Fried scallops</b> Risotto, Norway lobster bisque Gel and lemon zest from Nice	45.-
<b>Beef tenderloin, crumble Parmigiano Reggiano</b> Winter root millefeuille, creamy parsnip Truffle flavoured juice	48.-
<b>Caramelized cod on skin</b> Different cooking of butternut Gingerbread espuma and reduced juice	41.-
<b>Caramelized sweetbreads</b> Guanciale, roasted hazelnuts, mushrooms Creamy Parmesan Polenta Reduced juice	41.-
<b>Millefeuille of winter vegetables flavoured with truffle</b> 	29.-
Different cooking of butternut and vegetables	
<b>Frogs' legs</b> Parsley and straw potatoes*	36.-

The asterisk (\*) means that the dish does not meet the requirements of the Homemade

**TARTAR MENUS**  
*With salad as a starter*



Sea bream tartare, sesame, avocado and ponzu Spring onion, lime and coriander Toast and straw potatoes*	43.-
Beef tartare with homemade foie gras Local toasts and fries*	46.-
Thai Beef Tartare Shrimp chips* and fries*	40.-
Beef tartare with basil Local toasts and fries*	40.-
Beef tartare with white truffle flavoured oil, Parmesan and arugula Local toasts and fries*	43.-
Traditional Beef Tartare Local toasts and fries*	39.-
Beef tartare washed down with Brandy Local toasts and fries*	42.-
Beef tartare with sundried tomatoes and parmesan shavings Local toasts and fries*	43.-

**SEASONAL MENU**

*Starter + Main dish 59.-*

*Starter + Main dish + Dessert 69.-*

**Candied salmon with kaffir lime**  
Hibiscus gel and citrus wafer

*Or*

**Crispy slices of pig cheeks**  
Dried bacon from Valais, slices and mushroom cappuccino

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**Caramelized cod on skin**  
Different cooking of butternut  
Gingerbread espuma and reduced juice

*Or*

**Caramelized sweetbreads**  
Guanciale, roasted hazelnuts, mushrooms  
Creamy Parmesan Polenta. Reduced juice

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**Dessert of your choice**

**MENU Child 19.-**

**Hamburger** - Local fries\* or vegetables

*Or*

**Perch fillets** - Beurre blanc, straw potatoes\* or vegetables

*1 Scoop of ice cream or sorbet for dessert\**

The asterisk (\*) means that the dish does not meet the requirements of the Homemade

## DESSERTS

<b>Cheesecake façon tatin</b> Caramelized apples and salted butter caramel	13.-
<b>Baba au rhum</b> Whipped cream*, flaked almonds	13.-
<b>Crème brûlée</b> Vanilla from Madagascar	12.-
<b>Chocolate runny heart</b> Vanilla ice cream	13.-
<b>Floating Islands</b> Custard and flaked almonds	13.-
<b>Meringues with double cream*</b>	11.-
<b>Café gourmand</b>	16.-
<b>Perfect mocca with water*</b>	11.-
<b>Cheese slate</b>	14.-



## ARTISANAL ICE CREAM CUPS Glace des Alpes\*

<b>Coffee time</b> Scoop of ice cream or sorbet with an espresso	7.-
<b>Danemark</b> Vanilla ice cream, homemade chocolate sauce	14.-
<b>Ice coffee</b> Coffee ice cream washed down with espresso	14.-
<b>Actuelle</b> Vanilla, chocolate, salted butter caramel ice cream	14.-
<b>Sorbetière</b> Ice cream, tropical fruits, lemon, red fruits	14.-
<b>Valaisanne</b> Apricot and Apricot Sorbet	16.-
<b>Caribéen</b> Rum raisin ice cream and rum	16.-

### SCOOP OF ICE CREAM OR SORBET

« Glaces Des Alpes »

Vanilla, Coffee, Chocolate, Stracciatella, Salted Butter Caramel, Pistachio, Rum-Raisin  
Apricot, Lemon, Red fruits, Tropical fruits, Pear

**Scoop: 4.20.- With Chantilly\*: 1.90.-**

The asterisk (\*) means that the dish does not meet the requirements of the Homemade

## APERITIFS

Kir cassis, pêche de vigne, violette ou framboise 1dl	7.-
Martini rouge ou blanc 5cl	7.-
Campari 5cl	7.-
Porto rouge ou blanc 1dl	7.-
Spritz 3dl	12.-
Apérol, Prosecco, Eau gazeuse, orange	
Hugo 3dl	14.-
St Germain, citron vert, menthe, Prosecco	

## SODAS ET JUS DE FRUITS

Coca-cola normal ou Zéro 3.3dl	5.50-
Sinalco 3dl	5.50-
Schweppes Tonic 2.5dl	5.50-
Thé froid pêche ou citron 3dl	5.50-
Jus de fruit Granini 2dl	5.50-
Pêche, tomate, ananas et orange	
Bitter rouge sans alcool 2dl	5.50-

## COOL PRICE SERVI AU VERRE

Lait froid 3dl	3.00-
Sirop à l'eau 3dl	2.50-
Limonade 3dl	4.00-
Diabolo 3dl	4.50-

## ALCOOLS

### *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.-

### *Digestifs (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: Beef, Veal, Pig

France : Foie gras, Pig

Iceland : Cod

Norway : Red Label Salmon

North Atlantic: Sea bream, Scallops

Indonesia : Frogs

*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*