



STARTERS

Mixed salad 	8.-
Salmon gravlax with pink berries Tartare with mango, coriander, lime, spring onion cream with wasabi	22.-
Foie gras with sweet wine, tepid citrus brioche Pear chutney with vanilla from Madagascar	28.-
Malakoff at Gruyère Vegetables pickles	18.-
Rockfish soup Croutons and aioli	19.-

MAIN DISHES

Veal “blanquette” with morels and caramelized onions Vegetables and crispy with herbs	44.-
Beef tenderloin with truffle sauce Mille-feuille truffled potatoes and duxelles with Alba oil Creamy parsnips	48.-
Lamb roasted with honey and spices Roasted potatoes, confit and creamy garlic Vegetables and reduced juice	43.-
Scallops Roasted and creamy apples Winter vegetables, veal sauce with vanilla	44.-
Snacked red mullet fillet, rock fish cream Aioli with Yusu, roasted potatoes and vegetables	39.-
Seasonal Risotto 	39.-

TARTARE

With a salad in starter

Beef tartare, with foie gras Toast and French fries	46.-
Thai Beef tartare Prawn crackers	39.-
Beef tartare with basil Toast and French fries	39.-
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	40.-
Beef tartare with dried tomatoes and parmesan cheese shavings Toast and French fries	42.-

OUR CLASSICS

Hamburger with Appenzeller with a salad in starter
Gruyère and Vacherin, French fries
29.-

Perch fillets with a salad in starter
Lemon white butter and matchstick potatoes
40.-

Frogs' legs
Parsley and matchstick potatoes
35.-

CHILD MENU

19.-

Ground beef
French fries or vegetables

Perch fillets
White butter, matchstick potatoes or vegetables

Seasonal risotto

1 scoop of ice cream or sorbet for dessert

SEASONAL MENU

Rockfish soup
Croutons and aioli

Veal "blanquette"
with morels and caramelized onions
Vegetables and crispy with herbs

Pear sorbet watered

59.-

VEGETARIAN MENU

Mixed salad

Seasonal Risotto

43.-

OUR MENUS

DISCOVERY MENU

Salmon gravlax with pink berries
tartare with mango, coriander, lime, spring onion
cream with wasabi

Or

Foie gras with sweet wine, tepid citrus brioche
Pear chutney with vanilla from Madagascar

Scallops

Roasted and creamy apples
Winter vegetables, veal sauce with vanilla

Or

Lamb roasted with honey and spices
Roasted potatoes, confit and creamy garlic
Vegetables and reduced juice

Dessert

<i>Starter, main course and dessert</i>	<i>72.-</i>
<i>Starter and main course</i>	<i>64.-</i>
<i>Main course and dessert</i>	<i>52.-</i>

DESSERTS

 Passion fruit and lime cheesecake Exotic fruit coulis	13.-
 Duo of chestnuts ice cream and cake Meringue and chocolate sauce	13.-
 Floating islands Custard and sliced almond	12.-
 Citrus and chocolate dome with madeleine biscuit Sliced almond	13.-
Crème brûlée With vanilla from Madagascar	11.-
 Meringues with Double Crème	11.-
 Gourmet coffee	16.-
Mocca parfait watered	11.-
Cheese plate	13.-

ARTISANAL ICE CREAM Glaces Des Alpes

Coffee time Scoop of ice cream or sorbet with an espresso	6.-
Danemark Vanilla ice cream, homemade chocolate sauce	13.-
Ice coffee Coffee ice cream watered with an espresso	13.-
L'Actuelle Vanilla, chocolate and salted butter caramel ice cream	13.-
Sorbetière Tropical fruits, lemon and red fruits ice cream	13.-
Valaisanne Apricot sorbet and Abricotine	15.-
La Caribéen Rhum-grape ice cream and Rhum Diplomatico	15.-

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 : 3.90.- with cream : 1.80.-