

The wild Autumn

Starter

Pheasant terrine with apples and Ardèche chestnuts 18.-

Pickled beets, toast and lingonberry gel

Main course

Quail fillets with morels and yellow wine 43.-

Zucchini and potatoes rosti and seasonal vegetables

Venison stew with Valais bacon and mushrooms 44.-

Spaetzlis, chestnut cream, cranberry compote and pear poached in white wine

Grilled venison entrecote with grand veneur sauce 48.-

Spaetzlis, red cabbage, chestnut cream, cranberry compote and pear poached in white wine

MENU 59.-

Pheasant terrine with apples and chestnuts from the Ardèche

Venison stew with Valais bacon and mushrooms

Spaetzlis, red cabbage, chestnut cream, cranberry compote and pear poached in white wine

Pear sorbet drizzled with williamine

Starter / Main course

Mixed salad 		8.-
Mix of green salad, carrot and beetroot, onion sprouts and homemade vinaigrette		
Malakoff with full-bodied Gruyère 	2 pieces or 3 pieces	14.- / 21.-
Saladine and pickles		
Pheasant terrine with apples and Ardèche chestnuts		18.- / 27.-
Pickled beets, toast and lingonberry gel		
Butternut ravioli, fresh herb broth and parmesan 		18.- / 25.-
Small seasonal vegetables		
Quail fillets with morels and yellow wine		43.-
Seasonal vegetables, zucchini rösti and potatoes		
Grilled venison entrecote with grand veneur sauce		48.-
Spaetzlis, red cabbage, chestnut cream, cranberry compote and pear poached in white wine		
Venison stew with Valais bacon and mushrooms		44.-
Spaetzlis, chestnut cream, cranberry compote and pear poached in white wine		
Meagre steak, roasted fennel espuma with savory		43.-
Zucchini cannelloni, ricotta, pine nut and black lemon polenta		

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

TARTAR MENUS

With mixed salad as a starter

Sea bream tartare with ponzu sauce Avocado, spring onion, red onion, toasted sesame and coriander Straw apples*	46.-
Beef tartare with homemade foie gras Local toasts and fries*	48.-
Traditional Beef Tartare Local toasts and fries*	42.-
Beef tartare with sundried tomatoes and parmesan shavings Local toasts and fries*	45.-
Thai Beef Tartare Shrimp chips* and local fries*	43.-
Beef tartare with basil Local toasts and fries*	42.-
Beef tartare in oil flavoured with white truffle Parmesan and arugula Local toasts and fries*	44.-



CLASSIC MENUS

With salad as a starter

Swiss Hamburger with Three Cheeses Appenzeller, Gruyère and Vacherin, candied onions Tomato, salad and local fries*	34.-
Perch fillets Lemon beurre blanc and straw potatoes*	43.-
Frogs' legs with parsley Straw apples*	41.-

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

Red berry tiramisu with raspberry coulis Coconut biscuit and whipped coconut cream	13.-
Crème brûlée Madagascar vanilla	12.-
Molten chocolate fondant Vanilla ice cream, whipped cream* and flaked almonds	14.-
Floating islands Crème anglaise and flaked almonds	13.-
Meringues with double cream*	12.-
Gourmet coffee	16.-
Mocha parfait with liqueur*	12.-



ARTISAN ICE CREAM SUNDAES 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 topped with an espresso	14.-
L'Actuelle Vanilla and chocolate ice cream, salted butter caramel	14.-
Williamine Pear sorbet and Williamine	16.-
Valaisanne Apricot sorbet and Abricotine	16.-
La Caribéen Rum and raisin ice cream with Diplomatico Rum	16.-

BOULES DE GLACE OU SORBET Glaces Des Alpes*

Vanilla, Coffee, Chocolate, Stracciatella, Salted Butter Caramel, Pistachio, Rum-Raisin

Apricot, Lemon, Red fruits, Tropical fruits, Pear, verbena

La boule : 4.30- Avec crème : 1.90.-

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

Origin of our products

Switzerland : Bread, beef and veal

EU: Deer and roe deer

Ireland : Perch fillet

France : Quail, pheasant, meagre and duck

North Atlantic : Sea bream

Indonesia : Frog

Dear customer,

On request, our employees will be happy to provide you with information about the ingredients in our dishes that may cause allergies or intolerances.

Votre restaurateur