Auberge de la MAIRIE

# *SEASON MENU 65.-*

*Entrance*

**Roasted hazelnut Butternut Velouté**

Hazelnut and gingerbread chips espuma

Or

**Malakoff with full-bodied Gruyère**

*Dish*

**Quail fillets with morels and yellow wine**

Snacked polenta with parmesan and market vegetables

Or

**Scallops with Noilly Pratt clementine sauce**

Buckwheat risotto with candied lemon and thin sweet potato purée with ginger

*Dessert*

**The homemade dessert duo**

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| | | Starter /Maincourse |
|---|---|---|
| **Mixed salad**<br>Mixed green salad, carrot and beetroot, onion sprouts, and homemade dressing | | 8.- |
| **Malakoff with Gruyère**<br>Saladine and pickles | 2 pieces / 3 pieces | 14.- / 21.- |
| **Homemade Foie Gras terrine**<br>Mango toasts and chutney | | 24.- / 29.- |
| **Butternut Velouté with roasted hazelnuts**<br>Hazelnut and gingerbread chips espuma | | 14.- / 19.- |
| **Quail fillets with morels and yellow wine**<br>Snacked polenta with parmesan and market vegetables | | 45.- |
| **Grilled beef fillet, full-bodied veal jus**<br>Potato and celery mousseline with truffle flavor, grilled buckwheat tuile, seasonal vegetables | | 48.- |
| **Crispy sweetbreads, granola, and reduced juice**<br>Cauliflower in two textures, bell onions, ratt potatoes, and honey-roasted squash | | 42.- |
| **Scallops, Noilly Pratt clementine sauce**<br>Buckwheat risotto with candied lemon and thin sweet potato purée with ginger | | 45.- |

L'astérisque (*) signifie que le plat ne répond pas aux exigences du label Fait Maison

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## THE TARTARE MENUS

*With mixed salad as starter*

**Sea bream tartare with ponzu sauce** **46.-**
Avocado, spring onion, red onion, toasted sesame, and cilantro
Straw apples*

**Homemade foie gras beef tartare** **48.-**
Local toasts and fries*

**Traditional Beef Tartare** **42.-**
Local toasts and fries*

**Beef tartare with sun-dried tomatoes and parmesan shavings** **45.-**
Local toasts and fries*

**Thai-style Beef Tartare** **43.-**
Shrimp chips* and local fries*

**Beef Tartare with basil** **42.-**
Local toasts and fries*

**Beef tartare with white truffle flavored oil** **44.-**
**Parmesan and arugula**
Local toasts and fries*

## CLASSIC MENUS

*With salad as starter*

**Swiss three-cheese burger** **34.-**
Appenzeller, Gruyère and Vacherin, caramelized onions
Tomato, salad, and local fries*

**Pole nets** **43.-**
Lemony butter blanc and straw apples*

**Frog legs in persillade** **41.-**
Straw apples*

## *Children's MENU 19.-*

**Minced Steak -** Local fries* or vegetables

Or

**Perch fillets -** Beurre blanc, straw apples* or vegetables

***1 scoop of ice cream or sorbet for dessert****

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# DESSERTS

**Apple almond tart on Breton shortbread** 13.-
Candied apple, vanilla ice cream and salted butter caramel

**Crème brûlée** 12.-
Madagascar vanilla

**Chocolate lava cake** 14.-
Vanilla ice cream, whipped cream* and flaked almonds

**Floating islands** 13.-
Custard cream and flaked almonds

**Meringues with double cream*** 12.-

**Gourmet coffee with dessert tasting** 16.-

**Mocha parfait with liqueur*** 12.-

# ARTISAN ICE CREAM SUNDAES
## Glaces des Alpes*

**Coffee time** 7.-
Scoop of ice cream or sorbet with an espresso

**Denmark** 14.-
Vanilla ice cream, homemade chocolate sauce

**Ice coffee** 14.-
Coffee ice cream topped with an espresso

**L'Actuelle** 14.-
Vanilla and chocolate ice cream, salted butter caramel

**Williamine** 16.-
Pear sorbet and williamine

**Valaisanne** 16.-
Apricot sorbet and Abricotine

**The Caribbean** 16.-
Rum raisin ice cream and Diplomatico rum

# ICE CREAM SCOOPS OR SORBET
## Alpine ice*

Vanilla, Coffee, Chocolate, Stracciatella, Salted butter caramel, Pistachio, Rum-grape

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

**The ball: 4.30 - With cream: 1.90.-**

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