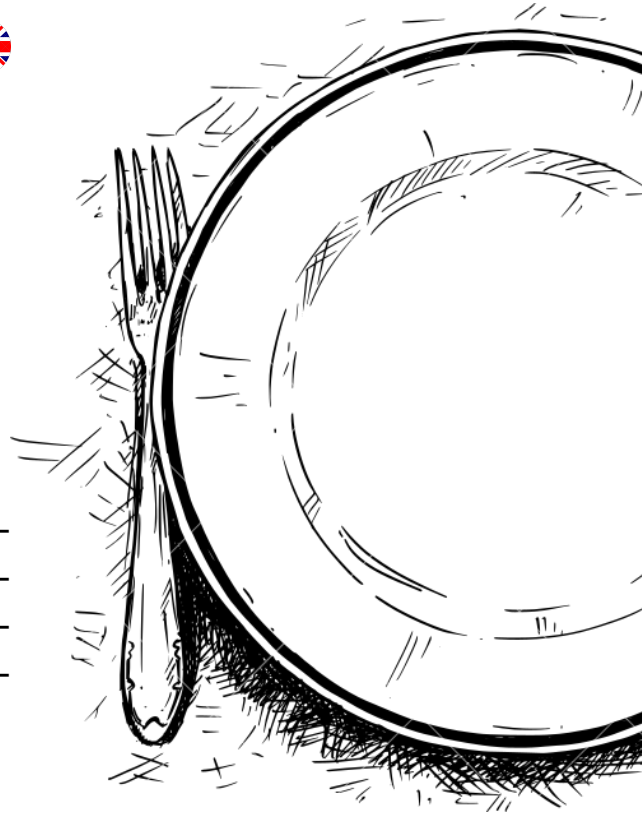


# The Menu



## To share (or not)

Swiss ham & raclette croquettes	8.-
Pan con tomate & Valais ham	10.-
Pimientos de padrón	7.-
Charcuterie board	small: 18.-    big: 28.-



## To get you started

	sml	big	h-b
* Chef's semi-cooked foie gras, fig chutney with Espelette pepper	27.-		6.-
Perfect egg, ham cream, truffle butter toast	17.-		
Gravlax salmon, yuzu pearl, Asian style vegetable crisps	20.-	31.-	
Beef tartare, green salad (starter) + chips (main course)	20.-	31.-	
Burgundy snails (6 pieces)	11.-		
Butternut soup, curry and coconut 	10.-	18.-	
Valais salad, Val-d'Illeiez ham, tomato confit, raclette toast	18.-	27.-	
Green salad 	6.-		

## To continue the momentum

* Entrecôte parisienne 300GR, parsley butter, chips, salad	39.-	5.-
* 10 o'clock lamb stew, vegetables	38.-	4.-
Duck confit, merchant wine sauce, mashed potatoes	37.-	
* The Chef's Toulouse Cassoulet	39.-	5.-
Fillet of trout with wakame butter, rice & Provençal vegetables	34.-	
Fish & chips, tartar sauce, green salad	33.-	
Lasagne bolognaise, green salad	30.-	

 Vegetarian

\* Half-board supplement

# The mountain corner

## Our fondues

Mix of Swiss cheeses from the "Vieux Fromages" cheese dairy (220 g / person)

### The four cheese fondue

Served with bread

25.-

### The fondue with old-fashioned mustard

Served with bread

26.-

### The tomato fondue

Served with potatoes

27.-

## The raclette (min. 2 persons)

Cheese from our mountains (250g / pers), served with potatoes

30.-

# For a smooth finish

## Saint Marcellin cheese

Honey roasted

14.-

## Moelleux au chocolat (15 min. baking time)

Blueberry heart

13.-

## Brioche perdue

With salted butter caramel

13.-

## Meringue

Double crème & red berries

13.-

## Crème brûlée

With bourbon vanilla

11.-

## Coupe valaisanne

Apricot sorbet & apricot liqueur

12.-

## The gourmet coffee or tea

And its quartet of pastries

15.-

## the kid's corner

Lasagne or Fish & chips  
Ice cream cone or yoghurt drink  
One Syrop with water

Up to 12 years

17.-

*Enjoy your meal!*

