



## To whet your appetite

*Bourgogne snails*

*6 pieces 11.- / 12 pieces 19.-*

*Valais ham, Pan con tomate 12.-*

*Basque-style croquetas 12.-*

*Smoked duck breast, Manchego cheese, Espelette pepper*

*Val d'Illeiz cold cuts from "Maison Gex-Collet"*

*Small 18.- / Large 28.-*

*Green salad 8.-*

## The cheese corner

*Four-cheese fondue, bread 25.-*

*Old-fashioned mustard fondue, bread 26.-*

*Tomato fondue, potatoes 27.-*

*Raclette cheese from our mountain pastures, potatoes, gherkins, pearl onions*

**30.- / person**

*Minimum 2 people*

## The Food Lovers' Corner

*Beef sirloin steak 250gr*

*Wine merchant sauce, French fries, green salad*

**46.-**

*\* Extra on the menu 8.-*

*Côte de porc du boucher 340gr au piment d'Espelette*

*Tartar sauce, French fries, green salad*

**43.-**

*\* Extra on the menu 6.-*

## **The menu 3 courses for 65.-**

(1 starter + 1 main course + 1 dessert)

### **or à la carte**

#### **Starters**

Perfect egg, dried duck breast cream, Espelette pepper butter **23.-**

*Gravelax salmon tartare, sesame, soya, passion fruit pearls* **25.-**

*Homemade semi-cooked foie gras, fig chutney with mulled wine* **26.-**

#### **Main courses**

Trout fillet with sauce vierge, *saffron rice and glazed vegetables* **38.-**

*Agnolotti stuffed with truffles, ricotta, mascarpone, and Swiss truffle cheese* **37.-**

*10-hour beef, strong meat juice with rosemary,  
mashed potatoes with olive oil* **38.-**

*The Food Lovers' Corner, with an extra charge (left-hand page)\**

#### **Desserts**

Double cream meringue with red berries **13.-**

*Chocolate lava cake, bourbon vanilla heart* **13.-**

*French toast with salted butter caramel* **13.-**

*Valais sorbet cup* **13.-**

#### **Les pitchounes (-12)**

**19.-**

*Water syrup*

*Tomato and mozzarella ravioli or Fish & chips*

*Ice cream cone ou Pom'Potes*