



## A partager

*Homemade trout accra / Thai sauce 12.-*

*Valais ham, Pan con tomate 12.-*

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

*Small 18.- / Large 28.-*

## Starters

*Perfect egg, dried duck breast cream, Espelette pepper butter 21.-*

*Gravelax salmon tartare, sesame, soy, passion fruit pearls 23.-*

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

*Soup of the moment 12.-*

*Bourgogne snails*

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

*Green salad 8.-*

## Plats

*Chicken supreme, rich gravy, mashed potatoes with olive oil 32.-*

*Trout fillet with sauce vierge, glazed vegetables 34.-*

*10-hour beef, rosemary gravy, mashed potatoes with olive oil 35.-*

*Agnolotti stuffed with truffles, ricotta, mascarpone, and Swiss truffle cheese 35.-*

## On hot stones

*250g beef sirloin steak, wine merchant sauce, chips, salad 46.-*

*250g bison rib steak, green pepper cream sauce, chips, salad 48.-*

## Desserts

*Double cream meringue with red berries 13.-*

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

*French toast, salted butter caramel 13.-*

*Homemade blueberry tart 13.-*

*Valais sorbet cup 13.-*

## **The cheese corner**

*Four-cheese fondue, bread 25.-*

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

*Tomato fondue, potatoes 27.-*

*Raclette cheese from our mountain pastures 30.- / person*

*Potatoes, gherkins, pearl onions*

*Minimum 2 people*

*Roasted Vacherin Mont-d'Or PDO 600g 89.-*

*Potatoes, cold cuts, salad, gherkins, pearl onions*

*To share*

## **The 3 courses menu 59.-**

*(1 starter + 1 main course + 1 dessert)*

### **Starters**

*Perfect egg, dried duck breast cream, Espelette pepper butter*

*Gravelax salmon tartare, sesame, soy, passion fruit pearls*

### **Main course**

*Trout fillet with sauce vierge, glazed vegetables*

*10-hour beef, rosemary gravy, mashed potatoes with olive oil*

### **Desserts**

*Chocolate lava cake, bourbon vanilla heart*

*French toast, salted butter caramel*

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

**18.-**

*Water syrup*

*Tomato and mozzarella ravioli or Fish & chips*

*Ice cream cone*