



Our tapas to share.....

Valais ham, Pan con tomate **10 chf**

Trout accra, Thai sauce **10 chf**

Pimientos de padrón **9 chf**

Val d'Illeiez charcuterie platter "Maison Gex-Collet"

Small **18 chf** / *Large* **28 chf**

"Mixed platter" **15 chf** / person

Menu découverte..... 59 chf

starter + main course + dessert

Tomato carpaccio, burrata with red pesto

or

Hand-cut beef tartare, toast, salad

.....

Grilled trout with sauce vierge, pan-fried vegetables

or

10-hour slow-cooked beef, thyme jus, mashed potatoes

.....

Double cream meringue with strawberries

or

Guanaja chocolate cake, Dulcey white chocolate centre

The cheese corner

Swiss cheeses from the "Vieux Fromages" cheese shop

Four-cheese fondue 220g, bread **25 chf**

Old-fashioned mustard fondue 220g, bread **26 chf**

Tomato fondue 220g, potatoes **27 chf**

Raclette from our mountain pastures 250g, potatoes, gherkins, pearl onions **30 chf**

Minimum 2 people

To start with.....

- Tomato carpaccio, burrata with red pesto* **16 chf**
Perfect egg, cream of dried duck breast with Espelette pepper **19 chf**
Gravlax salmon, citrus vinaigrette, yuzu pearls **23 chf**
Hand-cut beef tartare, toast, salad **18 chf**
Homemade semi-cured foie gras, black cherry jam **26 chf**
EBurgundy snails 6 pieces **11 chf** / 12 pieces **19 chf**
Green salad **7 chf**

To continue the momentum.....

- Tomato and mozzarella tortelli* **30 chf**
Grilled trout with sauce vierge, pan-fried vegetables **34 chf**
Basque-style chicken skewer, mashed potatoes **32 chf**
Hand-cut beef tartare 180g, toast, homemade chips, salad **33 chf**
10-hour slow-cooked beef, thyme jus, mashed potatoes **35 chf**
Veal kidney with parsley 300g, homemade chips, salad **36 chf**

For meat lovers....

- Diamond-cut sirloin steak 250g, parsley butter, chips, salad* **46 chf**
Bison entrecôte 250g, green pepper cream, chips, salad **48 chf**

To finish on a sweet note.....

- Double cream meringue with strawberries* **13 chf**
Guanaja chocolate cake, with a Dulcey white chocolate centre **12 chf** (15 min)
French toast, salted butter caramel **13 chf**
Homemade blueberry tart **13 chf**
Coupe valaisanne **14 chf**

Les pitchounes (-12 ans)

17 chf

- Water-based syrup*
Tomato and mozzarella ravioli or fish and chips
Ice cream cone