

menu.

STARTERS

√ Mixed Salad 9.00

✓ Soup of the Moment 12.00

Ask us, we'll tell you everything!

Chef's Foie Gras 24.00

Apple-raisin chutney, brioche toast, and yellow wine ice cream

√ Homemade Ravioli

19.00

With mushrooms, ricotta, sautéed oyster mushrooms, brown mushroom emulsion, and hazelnut pieces

Gourmet Salad 16.00

Poached egg, crispy bacon, local cheese, sundried tomatoes, croutons, walnuts, and mixed greens Large Version: 25.00

Valaisan Platter 27.00

Cured meats and local cheeses
Small Platter: 16.00

√ Focaccia 9.00

Oregano and olive oil



LITTLE ONE'S

Choice Menu 13.00

Nuggets and Fries Small Margherita or Prosciutto Catch of the Day, Fries, and Vegetables

+ 1 fruit cordial with water

MAIN COURSES

Royal Sea Bream 29.00

Barley risotto and virgin citrus sauce

Lamb Shank 39.00

15-20 min cooking time / Roasted baby potatoes, sweet potato purée, and reduced juice

√ Back to the Roots 22.00

A selection of roasted seasonal vegetables, glazed, puréed, and prepared with care

Matured Rib of Beef 48.00

1 kg for 2 people / 15-20 min cooking time Roasted baby potatoes, sweet potato purée, and two house sauces

All our meat and fish dishes come with fresh, seasonal vegetables prepared by our chef.

THE CLASSICS

Bistrot's Burger 27.00

Beef patty from Hérens, tartar sauce, bacon, onion confit, salad, local cheese, and brioche bun.
Served with fries and mixed salad

√ Veggie Burger 25.00

Homemade falafel patty, tartar sauce, onion confit, salad, local cheese, and brioche bun.
Served with fries and mixed salad

√ Open faced Sandwich 26.00

Toasted country bread, white wine, local cheese, pickled vegetables, mushrooms, poached egg, and mixed salad.

Add raw ham: 2.00

 \checkmark Tagliatelles of the Moment 23.00

Cheese Fondue 25.00

Fondue of the Moment 28.00

Fondue Chablaisienne 44.00

Cooking bite-sized pieces of meat in a broth,

Minimum 2 people. 250g of marinated beef per person, house sauces, salad, and fries.

Extra 100g of meat: 15.00

LES DESSERTS

The Pear I2.00

Poached pear, pear chips, pear sorbet from the Alps, crumble, and pastry cream.

Crème Brûlée 8.00

Vanilla and tonka bean.

Pie of the Moment 8.00

Valrhona Chocolate Lava Cake 12.00

Custard, vanilla ice cream from the Alps, salted caramel, and whipped cream.

10 min cooking time.





