

le bistrot.

STARTERS

Starter / Main

Homemade Foie Gras 24.00
Duck liver, chocolate tuile, gingerbread, Granny Smith chutney and raisins

Soup of the Day 10.00
Ask our staff

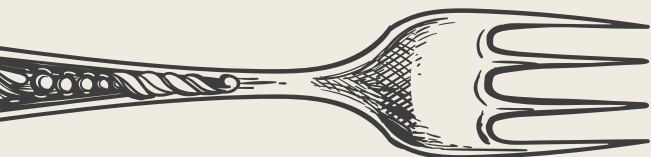
Mountain Salad 16.00
Bacon, alpine tomme cheese, poached egg, homemade pickles, sundried tomatoes, salad and croutons

Valais Platter 16.00 / 27.00
Local cold cuts from Val-d'Illiez and cheeses from our alpine pastures

✓ **Focaccia** 9.00
Oregano and olive oil

✓ **Green Salad** 7.00

✓ **Mixed Salad** 9.00



LITTLE ONES

Choice of: 13.00
*Nuggets and Fries
Small Margherita or Prosciutto Pizza
Fish of the Day with fries and vegetables*

+ 1 flavored water syrup

MAINS

Duck Breast 36.00
Black garlic sauce, baby potatoes, parsnip purée and winter vegetables

Pork Cheek with Cider 29.00
Slow-cooked pork cheek with cider and maple syrup. Served with tagliatelle

Vacherin Mont d'Or AOP 32.00
From Hauser dairy in the Vallée de Joux. Served with baby potatoes, cold cuts and green salad

✓ **Winter Reflections** 23.00
Salsify, smoked parsnip purée, roasted and confit cauliflower, almond crumble

Mountain Salad 26.00
Bacon, alpine tomme, breaded tomme, alpine tomme, poached egg, homemade pickles, confit tomatoes, salad and croutons

Soup of the Day 19.00
Ask our staff

CLASSICS

Focaccia "Crust Style" 26.00
Homemade focaccia with melted raclette cheese, ham, pickled red onions and salad.

Bistrot Burger 27.00
Hérens beef, tartar sauce, bacon, caramelised onions, salad, alpine cheese and bakery bun. Served with fries and mixed salad

✓ **Veggie Burger** 25.00
Homemade falafel patty, tartar sauce, caramelised onions, salad, alpine cheese and bakery bun. Served with fries and mixed salad

Today's Tagliatelle Pasta 23.00

✓ **Swiss's style Cheese Fondue** 25.00

Today's Cheese Fondue 29.00

Chablais Fondue (min. 2 pers.) 44.00
250g marinated beef from our butcher to cook in a homemade broth, homemade sauces, salad and fries. Extra 100g meat: 15.00

LES DESSERTS

Chocolate Lava Cake 12.00
Homemade crème anglaise, salted butter caramel and vanilla ice cream

Crème brûlée 8.00
Homemade crème brûlée with Cointreau, amaretto and orange blossom

✓ Vegetarian

le bistrot.
du palladium



pizzas.

✓ **Margherita**

Tomato sauce, mozzarella, oregano

17.-

Classica

Tomato sauce, mozzarella, fresh mushrooms, ham, egg yolk

21.-

Burrata & Truffle

Tomato sauce, mozzarella, cured ham, parmesan shavings, rocket, sundried tomatoes, burrata and truffle oil

29.-

Chorizo

Tomato sauce, mozzarella, chorizo, peppers, olives, garlic oil and rosemary

24.-

✓ **Goat Cheese**

Crème fraîche, mozzarella, sundried tomatoes, goat cheese, honey, rocket and walnuts

21.-

Mama

Tomato sauce, mozzarella, coppa, parmesan shavings, pesto, rocket, red onions and pine nuts

28.-

Belle Bleue

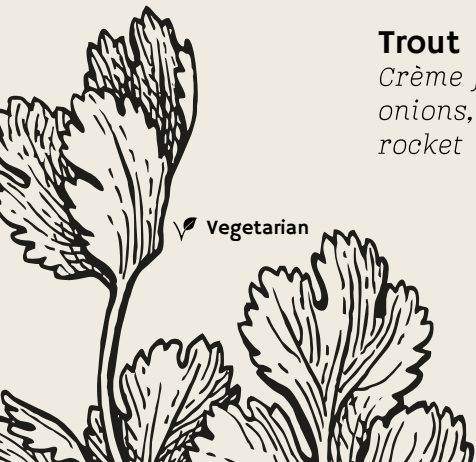
Crème fraîche, mozzarella, Bleu de Bresse cheese, bacon, arugula, caramelised onions and walnuts

25.-

Trout

Crème fraîche, mozzarella, gravlax trout, red onions, sundried tomatoes, tomme shavings and rocket

29.-



✓ Vegetarian