



TOUT UN ART

RESTAURANT - CRANS-MONTANA

La gastronomie est l'art d'utiliser la
nourriture pour créer le bonheur.

Théodore Zeldin

Let yourself be surprised
By our Chef Marco Ferraris

The Discovery Menu

A surprise of
3 or 4 courses
chosen for you by the Chef...

3 courses: CHF 76.-

4 courses: CHF 90.-

Food and wine pairings, 3 glasses,
Supplement of 20.-

«Unique» menu for the whole table

The beef marinated Fondue

Different pumpkin cream &
Foie gras escalope

Beef Fondue
Beef marinated according to an old regional recipe
Salad and fries

“A la carte” dessert

CHF 65.- / Per person / Minimum 2 People

This menu must be chosen for all the guests
of the table

The Starters

Raw and burn

Row mackerel fillet

Yuzu , dandelion , fennels and green tomatoes

24.-

Beef Tartare

Chopped with a knife, mustard ice cream and caviar

22.-

Roasted scallops

smoked with cherry wood, carrots
and onion egnog

24.-

Risotto

with parmesan cheese, pumpkins cream, calf sauce and white
truffles

22.-

Ravioli

stuffed with tandoori chicken and black tea broth

24.-

A different mixed salad

16.-

Pumpkins cream

14.-

Mountain soup

14.-

Green Salad / Mixed Salad 8.- / 12.-

Main Courses

Beef tartare

Chopped with a knife, mustard ice cream and caviar

38.-

Beef filet

Jerusalem artichokes ,endive , raspberries and pistachio cream

50.-

Pigeon

Confits legs & roasted chest
mille-feuilles of potatoes and beetroot jelly

46.-

Pork

Belly cooked at low temperature,
Salsify , spinach and licorice

38.-

Monkfish

Roasted filet, Borlotti beans apples and onions

48.-

Fish & Chips

Valais perch fillets breaded in Panko,
Lemon mayonnaise, vegetable chips,
Spherification of peas

42.-

Fondue with vegetable bouillon

Marinated beef according to an old regional recipe
Salad and French fries

45.- /per person/ Minimum 2 persons

Our Cheeses

4.- per pieces

Sweet pleasure

Chocolate fondant (20 minutes wait)

Hazelnut and white coffee ice-cream

15.-

Bavarian chocolate and beer sorbet

15.-

Goat yoghurt mousse, beetroot sorbet and hazelnut crumble

15.-

Ricotta, citrus fruits and almonds

15.-

Home-made ice cream

Sorbets

Lime, Raspberry, Pear

Ice cream

Chocolate, Vanilla from Tahiti

Hazelnut, milk cream of Lens

Per scoop 4.-