

Starter

Green salad	8.-
Mixed salad	12.-
Goat cheese salad	18.-
Terrine of foie gras Williams pear, walnuts and lemon	24.-
Swiss Alpine salmon marinated with spices Beetroot, yogurt and cucumber	22.-
Pumpkin soup	14.-
Mountain soup of fresh and dried vegetables Bacon from Valais	18.-
« Valais Platter »	small 18.- large 28.-
Valais dried meat (beef)	small 20.- large 32.-

Pasta

Piedmontese ravioli and black truffle from Lens	22.-
Garganelli with sea cicadas, bread and artichoke	24.-
Maccheroncelli : tomato, bolognese, cream or butter	20.-

Main courses

Beef tartare Cut with a knife, mustard and caviar ice cream	36.-
Beef entrecote roasted in butter Hash browns, vegetables	46.-
Free-range chicken breast Mushroom sauce, mashed potatoes and black truffle	36.-
Pan-fried lean fish with potato crisps	34.-

For the little ones

Pasta: tomato, bolognese, cream	12.-
Nuggets, fries, vegetables	12.-
Fish of the day, fries, vegetables	12.-
Chicken breast, fries, vegetables	12.-

Cheeses

Regional cheese plate 14.-

Our desserts

Chocolate hazelnut fondant (20 min. wait)
homemade ice cream 14.-

Grandmother's cake
Catalan vanilla cream, sbrisolona, pinion
Pear and fior di Latte ice cream from Lens 14.-

Panna cotta with red fruits 12.-

Home-made ice cream

Sorbets

Lime, Raspberry, Pear

Ice cream

Chocolate, Vanilla, Hazelnut, Fior di latte de Lens

The scoop 4.-