

To start...

Mixed green salad	9.00
Malakoff salad	18.00
House duck foie gras, homemade bread and chutney	24.00
Valaisan rösti with mountain cheese	16.00
Beef tartare, condiments and toast	20.00
Tomatoes and burrata with basil	19.00
Fresh trout fillet with citrus dressing	22.00
Valaisan platter — cured meats and cheeses	29.00

To continue...

Smoked duck breast, pea purée and rich jus	38.00
Grilled ribeye steak, chimichurri sauce	46.00
Beef tartare, fries, toast and condiments	39.00
Chef's burger, mountain cheese, caramelised onions	33.00
Goat's cheese burger, honey mustard sauce	33.00
Seasonal vegetable risotto	32.00
Perch filets meunière, fries and tartare sauce	42.00

Honouring tradition...

Moitié-moitié fondue	29.00
Wild garlic fondue	31.00
Swiss cheese croute with ham and egg	24.00

Our fondues are served with small bread rolls, gherkins and pickled onions.
Available for a minimum of 2 persons.

To finish on a sweet note...

Homemade fruit tart	11.00
Cheesecake	13.00
Café Gourmand	14.00
Ice Cream Sundaes	14.00
Denmark	
Valaisanne	
Colonel	

For the little ones...

Pasta with tomato sauce or butter	10.00
Mini mountain burger	16.00
Homemade beef lasagna	15.00

Please let us know about any intolerances or allergies
and we will adapt the dishes to your needs.