



## **Starters**

*Heart of sucrine with herbettes and roasted cereal seeds,  
"Esthi" dressing  
Sfr. 20.-* 

*Vegetable soup with roasted hazelnuts,  
Candied and smoked pig breast with herbs  
Sfr.-22.-  
Supplement foie gras Sfr.10.-*

*Mixed cereal with artichokes,  
Mushrooms and quince vinegar  
Sfr.25.-* 

*"Grison" Salmon tartar,  
Celery and green apple fondant,  
Grilled Foccacia with herbettes  
Sfr.27.-*

*Our duck foie gras terrine with Armagnac,  
Mango and brioche condiment  
Sfr.29.-*



Végétarien & Végan

## **Main Courses**

*Fillet of cod braised in barigoule juice,  
Brandade and saffron fennel  
Capers, flat parsley and pitcher onions  
Sfr.44.-*


*Candied pig shank with curry,  
Beer cabbage, juniper and apple Vitelotte  
Sfr.41.-*

*Farm chicken breast with roasted foie gras  
To the beggar's fruit,  
Full-bodied juice with verjuice and winter ratatouille  
Sfr.45.-*

*Quasi of local veal roasted with savory,  
Candied lemon with salt, parmesan, parsnip and risotto  
Sfr.51.-*

*Filet of local beef in Chimichurri sauce,  
Fresh "Homemade" French fries with spice salt  
Sfr.55.-*

### **With**

*Winter vegetable casserole with extra virgin olive oil  
Sfr.15.-* 

*Fresh "Homemade" French fries  
Sfr.15.-*

## ***Children ( – 12 years old)***

*Poached farm chicken breast, roasted, small potatoes*

***Sfr.25.-***

*Fish fillet (depending on arrival), braised in lemon barigoule juice*

***Sfr.25.-***

## ***Desserts***

*The "Tatin" apple from Valais,  
Vanilla ice cream and double cream of Gruyère  
Caramel with spices "Lekerli"*

***Sfr.15.-***

*Dark chocolate mille-feuille,  
Cardamom and mint ice cream*

***Sfr.15.-***

*Watered cocktail "Return from the islands"*

*Arranged rum and exotic fruits*

***Sfr.18.-***

*Sorbets and homemade ice cream of the moment*

***Sfr.5.50.- le pot***

## ***Cheese***

*The refined alpine Tomme, jam from the "Old Boys"*

***Sfr. 15.-***