

SUGGESTIONS

SMOKED SALMON CARPACCIO WITH ORANGE peas, beets, garden herb mayonnaise, white balsamic drops	18 CHF	32 CHF
COLD PEAS SOUP WITH SAVORY, tomato drops, slightly garlicky toast and fennel (VEGAN DISH)	16 CHF	

ENTREES

BEEF TARTAR FROM THE MINDER FAMILY WITH A KNIFE Saladine and Sbrinz shavings, toasted bread (as a dish, with fries)	24 CHF	39 CHF
QUINOA AND GOAT CHEESE SALAD beetroot pickles, cucumber vinaigrette, mint and lemon balm (also available in vegan version)	18 CHF	26 CHF
ALMOST CAPRESE SALAD WITH LOCAL TOMATOES fleshy tomato water in jelly, pieces of Crimean black, buffalo mozzarella, basil and mint emulsion, pineapple tomato shot (also available in vegan version)	18 CHF	26 CHF

COMME UN AIR D'ITALIE

TAGLIOLINI "CACCIO E PEPE" WITH SUMMER TRUFFLES parmesan and pecorino cream, slivers of summer truffles and its oil	24 CHF	36 CHF
FRESH TROFIES FROM LA CASA DEL PASTA IN SIERRE like a Ragu alla campidanese: heirloom tomato sauce, pork sausage with Swiss fennel, Sbrinz cheese and basil	16 CHF	28 CHF
SHRIMP AND LEMON RISOTTO garden oregano, zucchini, Sbrinz shaving	24 CHF	36 CHF

POUR LES PETITS ET MOINS PETITS:

PASTA WITH PEAS AND HAM	14 CHF
HOMEMADE BREADED CHICKEN AND FRIES	16 CHF
BEEF BURGER AND FRIES	16 CHF

WE CAN ADAPT ALL THE DISHES ON THE
MENU INTO A CHILDREN'S PORTION!

DE LA TERRE:

MINDER FAMILY BEEF TAGLIATTA arugula, Sbrinz shavings, agria fries and balsamic drops	48 CHF
SALAD ALMOST LIKE A CAESAR vegetable pickles, perfect egg, grilled chicken, bacon bits, salad, caper and anchovy vinaigrette	32 CHF
SECRETO OF THURGOVIAN PORK (HAMP) chimichurri sauce, vegetables and risotto with garden herbs	36 CHF
CONZOR BURGER Angus beef, raclette, pickle, salad, chef's sauce Served with agria fries	28 CHF

DE L'EAU:

PERCH FILLET TEMPURA FROM LOË tartar sauce, salad and agria fries	49 CHF
SNACKED OCTOPUS TENTACLES trévisé, Sierre apricot condiment, radicchio, olive oil and coriander, quinoa with herbs	42 CHF

POUR TERMINER:

SELECTION OF SWISS CHEESE AND RYE BREAD apricot chutney	14 CHF
CHOCOLATE MOUSSE raspberry sauce	12 CHF
FRESH FRUIT PLATE	12 CHF
APRICOT ICE CREAM meringue, apricot compote, rosemary whipped cream and apricot sorbet	14 CHF
SORBETS AND ICE CREAM	4 CHF / EACH

NOUS VOUS RENSEIGNONS VOLONTIERS SUR LES ALLERGÈNES