

TO GET STARTED:

GREEN SALAD AND VEGETABLES, CHF 9.00
Citrus vinaigrette

SOUPS:

SOUP OF THE DAY CHF 12.00

JERUSALEM ARTICHOKE AND CELERY BALL CREAM, CHF 14.00
lime / cardamom

LES ENTRÉES :

SWORDFISH SASHIMI IN MADRAS, CHF 22.00
lettuce, fennel and grapefruit coulis in salads

SALMON CARPACCIO MARINATED WITH LEMONGRASS, CHF 24.00
red onion, mango/turmeric condiment

DUCK TERRINE 100% ISABELLE, FANE CARROT, CHF 19.00
herb and bergamot vinaigrette

BEEF TARTARE FROM THE MINDER FAMILY OF AVENCHES CHF 22.00 CHF 39.00
cauliflower cream, beet chips and anchovy crumble

TAGLIATELLE DE LA CASA DEL PASTA A SIERRE CHF 19.00 CHF 36.00
sautéed mushrooms and truffles

RISOTTO ARBORIO SAFRANE CHF 19.00 CHF 36.00
Rebibes

MAIN COURSE:

BEEF PALLET FROM THE MINDER FAMILY COOKED 48 HOURS, Salquenen verjuice juice and vegetables	CHF 42.00
DUCK BREAST, GENTIAN JUICE OF GRANDFATHER CORNÛT risotto with Christmas spices and candied vegetables	CHF 48.00
A BEAUTIFUL FRIBOURG FARMHOUSE PORK CHOP, Agrida fries, mustard/pickle condiment sauce	CHF 38.00
SHOULDER OF LAMB COOKED 36 HOURS FRAGRANT AND ITS BARON, aromatic juice, fennel confit	CHF 49.00
OCTOPUS TENTACLE AND FRESH PASTA OF SIERRE, Tomato and eggplant, ginger and Thai broth	CHF 42.00
LOE PERCHES IN TEMPURA Agrida fries, salad, saffron mayonnaise	CHF 49.00

POUR TERMINER :

PLATE OF 3 VALAIS CHEESES FROM ALPINE PASTURES homemade mustard	CHF 14.00
CRÈME BRULÉE WITH CHRISTMAS SPICES	CHF 10.00
BABA WITH CITRUS SYRUP whipped cream with rum	CHF 12.00 CHF 14.00
« RIZ AU LAIT » exotic fruits	CHF 12.00
WINTER CUP: diced clementine, date and orange puree, meringue and lemon sorbet	CHF 10.00
FRESH FRUIT PLATE	CHF 12.00