

BAR - BISTROT

CONZOR





TASTE THE CONZOR *SIGNATURE MENU*

To start...

WARM GOAT'S CHEESE SALAD OF CONZOR

*with goat's cheese in brick leaves, sun-dried
tomatoes in oil and walnuts*

To continue...

CASARECCE WITH WALNUT SAUCE

with julienne of Valais dried meat and truffle

48-HOUR BEEF BLADE

*cooked at low temperature, verjuice, mashed
potatoes, seasonal vegetables*

To finish...

SAFFRON CRÈME BRULÉE

with coffee whipped cream

75.- per person

**The tasting menu is a fixed menu that cannot be modified.*

All prices are in CHF/TTC

STARTERS

- WARM GOAT'S CHEESE SALAD OF CONZOR**    16.-
with goat's cheese in brick leaves, sun-dried tomatoes in oil and walnuts
- MIXED SALAD**  7.-
- SOUP OF THE DAY**  10.-
- PUMPKIN CREAM**    14.-
pumpkin velouté, almond milk mousse and chestnut crumble
- HOMEMADE FOIE GRAS TERRINE**    28.-
with hazelnuts, apple compote, confit orange zest and brioche
- SNACKED SCALLOPS**  25.-
served with pumpkin purée, pear chutney, beetroot chips and pine nuts
- BEEF TARTARE (90GR)**   23.-
served with toast

PASTA

- GNOCCHI WITH HOMEMADE PESTO**    27.-
dressed with homemade tomato confit and salted ricotta cheese
- TAGLIATELLE WITH BEEF RAGOUT AND SIRALINE**  25.-
- CASARECCE WITH WALNUT SAUCE**    24.-
with julienne of Valais dried meat and truffle
- MUSHROOM RISOTTO**   30.-

EARTH

SUPREME OF GUINEA FOWL 	42.-
<i>served with mashed potatoes, seasonal vegetables, truffle juice and slices of truffle</i>	
PARMIGIANA  	25.-
<i>aubergine gratin with tomato, mozzarella and parmesan sauce</i>	
48-HOUR BEEF BLADE 	42.-
<i>cooked at low temperature, verjuice, mashed potatoes, seasonal vegetables</i>	
SIRLOIN STEAK 	51.-
<i>with sautéed potatoes, seasonal vegetables, blue cheese and sage gravy</i>	
CONZOR BEEF BURGER  	34.-
<i>with raclette cheese and Valais dried meat, homemade garnish and fries</i>	

SEA

SNACKED OCTOPUS TENTACLE	40.-
<i>with treviso and chickpea purée</i>	
FILLET OF VALAIS TROUT  	35.-
<i>served with sautéed potatoes, seasonal vegetables, fendant sauce and flaked almonds</i>	

HOMEMADE DESSERTS

CHOCOLATE FONDANT   	14.-
<i>ginger and honey whipped cream with apricot sorbet</i>	
APFELSTRUDEL   	14.-
<i>vanilla ice cream</i>	
WINTER CUP 	12.-
<i>date purée, seasonal fruit, caramelised oranges, genoise and lemon sorbet</i>	
SAFFRON CRÈME BRULÉE 	15.-
<i>with coffee whipped cream</i>	
FRUIT SALAD	10.-
SELECTION OF SORBETS AND ICE CREAMS	4.-

ALLERGY INFORMATIONS

-  Vegetarian
-  Vegan
-  Gluten
-  Lactose
-  Nuts, Grains

For any other intolerances or allergies, please let our team know

ORIGIN OF MEAT & FISH

Octopus - Central East Atlantic Ocean (FAO 34)

Scallops - Northwest Atlantic (FAO 21)

Guinea fowl - France

Beef - Switzerland

Foie Gras - France

Trout - Switzerland