

HOTEL - RESTAURANT  
**PANORAMA**

**MENU**



A PANORAMIC VIEW THAT OPENS  
NEW HORIZONS FOR YOU



Welcome to **Panorama**, where we invite you not only to dine but to embark on a journey of the senses. Imagine standing atop a mountain peak, where every glance opens new vistas, just as every section of our menu reveals fresh and inspiring flavors. Our chefs draw deeply from the heritage of the Valais region, crafting each dish with respect for alpine traditions and infusing it with culinary treasures from across the world.

Here, you're not just a guest; you're an explorer, welcomed warmly into a world of creativity and care. Each plate that arrives at your table is a chapter in the story of Panorama, a tale told through the harmony of rich local ingredients, bold international touches, and our deep passion for unforgettable experiences.

Allow us to guide you through this panorama of taste—whether you're revisiting familiar flavors or discovering something entirely new, we're here to make each moment remarkable. As you dine with us, savor the view, savor the flavors, and most of all, savor the memories we hope to create together.



## OPENING HORIZONS

*Your journey begins here. These dishes invite you to dive into a world of new flavors and discoveries. These light yet refined starters offer a unique culinary experience, each with its own story.*

<b>SEASONAL GREENS MÉLANGE</b> 	9.-
<i>Mix of lightly dressed salads and seasonal vegetables</i>	
<b>PANORAMA'S FRESH POT</b> 	11.-
<i>Soup of the day</i>	
<b>ALPINE COMFORT</b>  	15.-
<i>Crisp croquettes with raclette cheese</i>	
<b>BEETROOT HARVEST</b>  	17.-
<i>Beet Carpaccio with walnuts, rocket, and goat cheese</i>	
<b>VALAIS VILLAGE TREASURES</b>   	18.-
<i>Pâté de foie with rye bread and hazelnut crust</i>	
<b>AUBERGINE WITH AN ORIENTAL TOUCH</b> 	19.-
<i>Caramelized eggplant, harmonized with rich date paste and toasted pine nuts</i>	
<b>ITALIAN TRAIL</b>  	20.-
<i>Mushroom arancini with truffle aioli</i>	
<b>SEASIDE BREEZE</b> 	26.-
<i>Pan-seared scallops with cauliflower purée and brown butter</i>	
<b>CLASSIC STRENGTH</b>	27.-
<i>Hand-cut raw beef tartare (90g) with classic seasoning</i>	

*All prices are in CHF/VAT incl.*





## THE SUMMIT OF FLAVORS

Here you reach the peak of your culinary journey. The main courses represent the culmination of tradition and innovation, offering a perfect harmony of flavors and textures.

<b>GOLDEN VALLEY</b>   	<b>26.-</b>
<i>Sweet potato gnocchi with brown butter and sage</i>	
<b>SECRETS OF THE FOREST</b>   	<b>30.-</b>
<i>Mushroom tagliatelle with truffle</i>	
<b>PEAR HARVEST</b>    	<b>32.-</b>
<i>Ravioli with gorgonzola, pears, and toasted walnuts</i>	
<b>GOURMET COMFORT</b>  	<b>38.-</b>
<i>Beef burger with home-made bun and sauce and truffle parmesan fries</i>	
<b>CLASSIC STRENGTH</b>	<b>38.-</b>
<i>Hand-cut raw beef tartare (160g) with classic seasoning</i>	
<b>SPLENDOUR OF RIVERS</b> 	<b>41.-</b>
<i>Vionnaz trout with wild rice, beurre blanc sauce and seasonal vegetables</i>	
<b>AT THE PEAK</b> 	<b>42.-</b>
<i>Lamb chops with wine sauce, mashed potatoes and seasonal vegetables</i>	
<b>COUNTRYSIDE COMFORT</b>  	<b>45.-</b>
<i>Coq au Vin with mushrooms and smoked bacon with mashed potatoes</i>	
<b>ROSSINI'S ELEGANCE</b>  	<b>58.-</b>
<i>Beef filet topped with foie gras with butter-glazed vegetables</i>	

All prices are in CHF/VAT incl.





## SUNSET OF FLAVORS

*The final panorama of flavors is sweet delights that will bring your journey to a soft and memorable close. These desserts are crafted to leave a warm and lasting impression.*

<b>SEASONAL DELIGHTS</b>  	15.-
<i>Fruit tart made with the freshest seasonal fruits with ice cream</i>	
<b>MONT BLANC</b>   	16.-
<i>Classic chestnut and cream dessert</i>	
<b>CITRUS SUNSET</b> 	16.-
<i>Orange crème brûlée</i>	
<b>CHOCOLATE JOURNEY</b>  	18.-
<i>Warm chocolate tart with sea salt and olive oil</i>	
<b>CHILLED HORIZONS</b>	6.-
<i>Selection of Italian premium Ice cream and Sorbets (Pistacchio Siciliano, Caramel, Vanille, White Chocolate, Lemon Sorbet, Mango Sorbet, Stracciatella, Cacao, Raspberry Sorbet)</i>	

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## INFORMATION AND ALLERGENS

### Origin of meat & fish

Beef – Switzerland, Germany

Trout – Switzerland

Scallops – Japan

Lamb – New Zealand

Foie Gras – France

Chicken – Switzerland

### Allergens



Vegan



Gluten



Nuts, Seeds



Vegetarian



Lactose

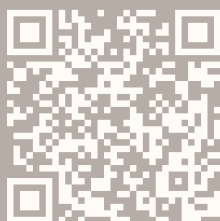
*For all other intolerances or allergies, please contact a member of our team, who will be happy to assist you.*

### Thank You for Dining with Us

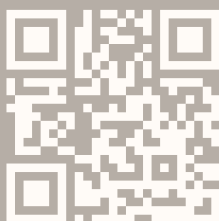
*Our menu is more than a selection of dishes—it's a map of culinary exploration, crafted to take you on a journey through alpine traditions, global inspirations, and modern culinary artistry. With every bite, we hope you discover new horizons of taste and create unforgettable memories.*

*Thank you for being a part of the **Panorama** experience. It's our privilege to share this journey with you, and we look forward to welcoming you back again soon.*

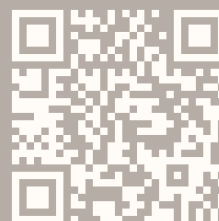
*Bon appétit and warm regards, The **Panorama** Team*



Instagram



Website



Tripadvisor

We love seeing your moments at Panorama! Scan the QR code to follow us and start tagging!  
**@panorama\_cransmontana**