

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>Mixed vegetable soup served with spiced croutons</i>	
<b>ALPINE COMFORT</b>  	16.-
<i>Crispy croquettes made with raclette cheese from Luisier Affineur</i>	
<b>BEETROOT HARVEST</b>  	17.-
<i>Beet Carpaccio with walnuts, rocket, and goat cheese</i>	
<b>VALAIS VILLAGE TREASURES</b>   	18.-
<i>Homemade chicken liver pâté, pear chutney, served with rye bread</i>	
<b>ITALIAN TRAIL</b>  	20.-
<i>Mushroom arancini with truffle aioli</i>	
<b>SEASIDE BREEZE</b> 	26.-
<i>Seared scallops, cauliflower purée, citrus pulp, and brown butter</i>	
<b>CLASSIC STRENGTH</b>  	27.-
<i>Beef tartare (90g), knife-cut beef filet paired with a tangy condiment</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>ITALIAN TRADITION</b>   	<b>26.-</b>
<i>Smashed eggplant parmigiana with tomatoes and gratinated cheese</i>	
<b>GOLDEN VALLEY</b>   	<b>26.-</b>
<i>Sweet potato gnocchi with brown butter and sage, served with vegetable cream</i>	
<b>SECRETS OF THE FOREST</b>   	<b>32.-</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 homemade sauce, served with parmesan and truffle fries</i>	
<b>CLASSIC STRENGTH</b>  	<b>40.-</b>
<i>Beef tartare (160g), knife-cut beef filet paired with a tangy condiment, served with Parmesan and truffle fries</i>	
<b>SPLENDOUR OF RIVERS</b> 	<b>41.-</b>
<i>Vionnaz trout with beurre blanc sauce and a fresh condiment, served with wild rice</i>	
<b>SHEPHERD'S DELIGHT</b> 	<b>43.-</b>
<i>Lamb chops with jus, caramelized onions, sweet potato mousseline, and a quinoa croquette</i>	
<b>COUNTRYSIDE COMFORT</b>  	<b>45.-</b>
<i>Coq au vin with meat jus, crispy bacon chips, and mashed potatoes</i>	
<b>ROSSINI'S ELEGANCE</b>  	<b>59.-</b>
<i>Beef filet topped with foie gras, served with glazed vegetables and a truffled mashed potato and celery puree</i>	

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## 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.*

### CITRUS SUNSET

*Orange creme brulee and fresh tartare*

16.-

### MONT-BLANC

*Classic dessert with tarragon-infused pastry cream, chestnut cream, citrus pulp, and meringue shards*

16.-

### LUNE DE DULCE

*Almond tortellini with 'Dulce de Leche'*

18.-

### CHOCOLATE JOURNEY

*Crispy tart with gianduja crunch, pistachio cream, and chocolate mousse*

18.-

### CHILLED HORIZONS

*Selection of Italian premium Ice cream and Sorbets "Giolito" (Pistacchio Siciliano, Caramel, Vanille, White Chocolate, Lemon Sorbet, Mango Sorbet, Stracciatella, Cacao, Raspberry Sorbet)*

6.-

*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.*

### CITRUS SUNSET

16.-

*Orange creme brulee and fresh tartare*

*\*Perfectly paired with Cointreau 6.-*

### MONT-BLANC

16.-

*Classic dessert with tarragon-infused pastry cream, chestnut cream, citrus pulp, and meringue shards*

*\*An ideal pairing with Hennessy VSOP 16.-*

### LUNE DE DULCE

18.-

*Almond tortellini with 'Dulce de Leche'*

*\*A delightful match with Amaretto 9.-*

### CHOCOLATE JOURNEY

18.-

*Crispy tart with gianduja crunch, pistachio cream, and chocolate mousse*

*\*Best enjoyed with Bumbu XO 15.-*

### CHILLED HORIZONS

6.-

*Selection of Italian premium Ice cream and Sorbets "Giolito" (Pistacchio Siciliano, Caramel, Vanille, White Chocolate, Lemon Sorbet, Mango Sorbet, Stracciatella, Cacao, Raspberry Sorbet)*

### SELECTION OF PREMIUM TEAS AND HERBAL INFUSIONS

6.-

*Loose Tea: Spring Darjeeling, Pu-Erh, Strawberry Fields, Golden Milk Tea, Jasmine Gold, Moroccan Mint, Morgentau, Peach Blossom*

*Herbal Infusion: Verveine, Lavender Harmony, Refreshing Mint, Life&Beauty, Sweet Berries, Granny's Garden, Fruity Camomile, Magic Africa*

*All prices are in CHF/VAT incl.*



## 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

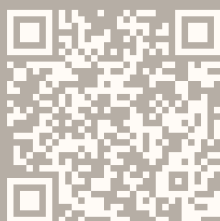
*For all other intolerances or allergies, please contact a member of our team, who will be happy to assist you.*

### Thank You for Dining with Us

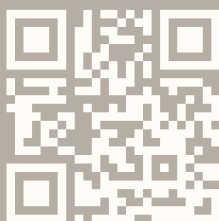
*Our menu is more than a selection of dishes—it's a map of culinary exploration, crafted to take you on a journey through alpine traditions, global inspirations, and modern culinary artistry. With every bite, we hope you discover new horizons of taste and create unforgettable memories.*

*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.*

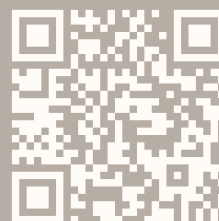
*Bon appétit and warm regards, The **Panorama** Team*



Instagram



Website



Tripadvisor

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