

HOTEL - RESTAURANT
PANORAMA

MENU



A PANORAMIC VIEW THAT OPENS
NEW HORIZONS FOR YOU



Panorama d'Été

An Ode to the Alpine Sun

Our summer chapter unfolds with sun-drenched ingredients, alpine elegance, and a touch of wildness.

Inspired by the vibrant fields, crisp lakes, and aromatic herbs of Valais – this is bistronomy in bloom.

Each dish is a postcard from a place where nature meets precision, where seasonality meets soul.

Let taste lead the way.





I. FIELDS IN MOTION

Where freshness begins

SUMMER MOVEMENT (N,V)	10
<i>Mix of lightly dressed salads and seasonal vegetables</i>	
SOLSTICE GAZPACHO (N,V)	15
<i>Melon gazpacho, basil, roasted pine nuts</i>	
DEEP TOMATO (G,L,V)	19
<i>Tomato tartare, goat cheese cream, parsley powder</i>	
APRICOT FOAM (L)	26
<i>Scallop carpaccio, Valais apricot emulsion, citrus pulp, crispy radish</i>	
SMOKED PEACH (L,V)	23
<i>Roasted peaches, lightly smoked burrata, thyme oil, Évolène honey</i>	

II. GARDEN REVERIES

Fruit and flora, composed in color and contrast

VELVET SKIN (L,N,V)	25
<i>Peach, stracciatella, heirloom tomatoes, almonds, vanilla oil</i>	
TROPICAL ALTITUDE	29
<i>Avocado, mango, prawn, salad leaves, citrus supreme, candied tomatoes</i>	
REBUILT CAESAR (G,L)	32
<i>Caesar salad with homemade breaded duck, parmesan, spiced croutons</i>	
MEADOW AWAKENING (G,L,N,V)	26
<i>Crispy warm goat cheese, Évolène honey, pine nuts, honey vinaigrette, summer baby greens</i>	



III. THE RAW LINE

Pure. Precise. Evolving by portion

Starter (90g): just the tartare

Main (160g): served with signature garnish

GLACIER ECHO (N)

24/34

Vionnaz trout tartare, mango & wasabi sesame vierge

Main course: with wakame salad & yuzu

UMAMI NOCTURNE (N)

26/36

Duck tartare, black garlic condiment, soy-honey-sake dressing

Main course: with sweet potato fries

TENDER EDGE (N)

29/42

Knife-cut tartare of Swiss beef, egg yolks whipped with Tabasco and Worcestershire, bone marrow, tangy condiment

Main course: served with crispy potato galette (G)



IV. PRIMAL HARMONY

Composed with depth. Served with soul

TENTACLE NO.5 (L,N)	48
<i>Twin-cooked octopus, pistachio pesto, quinoa croquette, spinach & sweet potato mousseline</i>	
SOLAR DRIFT (G,L,V)	34
<i>Ravioli sail with roasted bell pepper and coconut milk cream, sun squash, thyme, pine nuts</i>	
VEGETAL HARMONY (G,L,V)	36
<i>Homemade vegetarian patty burger, alpine tomme cheese from Luisier, tomato, lettuce, pepper cream, served with homemade fries</i>	
MOUNTAIN MELT (G,L,N)	38
<i>Burger with Tomme d'alpage cheese, caramelized onions, radish pesto, hazelnut praline</i>	
MEMORY OF THE SHEPHERD (G,L,N)	42
<i>48-hour lamb ballotine, caramelized pecans, polenta croquette, vegetable jus with Espelette pepper</i>	
WILD MATURITY	68
<i>Swiss L-bone steak, aged in-house with Évolène honey</i>	
<i>or</i>	
<i>Swiss L-bone steak, aged by our artisan butcher</i>	
<i>Served with homemade fries</i>	



V. SUNSET OF FLAVORS

Light fades. Flavor remains

CRIMSON DRIFT (L)

15

Pavlova with seasonal red fruits, tonka whipped cream

PANORAMA NO.7 (G,L)

19

Mango mousse with apricot-rosemary heart

CHAMPAGNE SECRET

20

Champagne soup, strawberry-basil gelée, foie gras bonbons

GIANDUJA COLLAPSE (G,L,N)

18

Deconstructed tart with crunchy gianduja, pistachio and dark chocolate mousse

CHILLED HORIZONS

6

Full-Fruit Sorbets: Valais Apricot, Swiss Prune, Lemon Basil, Mango, Strawberry Basil, Vineyard Peach

Ice Creams: Grand Cru Chocolate with Fleur de Sel, Salted Caramel, Bourbon Vanilla, Matcha Green Tea, Cocoa Cream with Kadayif and Pistachio

Alcohol-Infused Sorbets & Ice Creams

Amaretto, Limoncello - 8

THE VOICES OF THE ALPINE PASTURE (L)

18

Selection of cheeses from Maison Luisier, served with artisanal jams and Évolène honey

*Let this summer menu be more than a meal – let it be a moment.
A memory of warm light, alpine air, and the quiet poetry of precise flavor*

All prices are in CHF/VAT incl.



ALPINE EXPLORERS

a tender chapter for young palates (until 12 years-old)

A TASTE OF SUMMER IN MINIATURE (G,L)

15

Mini ravioli veil with coconut-infused pepper cream, summer zucchini, thyme & toasted pine nuts

LITTLE TASTE OF THE ALPS (G,L)

16

Mini beef burger, served with homemade fries

DELICACY IN A CRUST (G)

16

Crispy breaded duck, served with sweet potato fries



INFORMATION AND ALLERGENS

Origin of meat & fish

Beef – Switzerland

Octopus – Atlantic

Lamb – Switzerland

Trout – Switzerland

Prawn – Asia

Foie Gras – France

Scallops – Japan

Duck – Switzerland

Allergens

V - Vegetarian

G - Gluten

N - Nuts, Seeds

L - Lactose

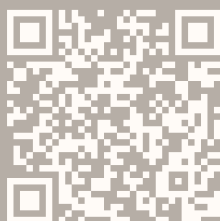
For all other intolerances or allergies, please contact a member of our team, who will be happy to assist you.

Thank You for Dining with Us

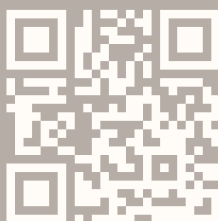
Our menu is more than a selection of dishes—it's a map of culinary exploration, crafted to take you on a journey through alpine traditions, global inspirations, and modern culinary artistry. With every bite, we hope you discover new horizons of taste and create unforgettable memories.

*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.*

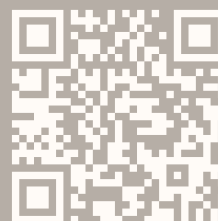
*Bon appétit and warm regards, The **Panorama** Team*



Instagram 



Website 



Tripadvisor 

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