

HOTEL - RESTAURANT
PANORAMA

MENU



A PANORAMIC VIEW THAT OPENS
NEW HORIZONS FOR YOU



Panorama d'Hiver

An Alpine Season of Comfort, Craft and Welcome

The cold season invites you to slow down, gather, and be cared for.

Rooted in winter produce, alpine grains, and fire-kissed flavors, Our menu is a reflection of the landscape – and the people who shape it. Each dish is crafted to warm, to surprise, and to welcome you in.

Let this be a shared table between mountains, stories, and soulful cooking.





I. FIRST IMPRESSIONS

Subtle contrasts. Comforting starts

BEEF TARTARE 90GR (N) <i>knife-cut Swiss beef tartare, seasoned egg yolk, tangy condiment, pickle and old-fashioned mustard sorbet, roasted bone marrow</i>	29
WINTER MIXED SALAD (N,V) <i>seasonal leaves, root vegetables, balsamic & honey vinaigrette</i>	10
DUCK CROMESQUIS (G,L,N) <i>pumpkin gel, hay-infused truffle sauce, hazelnut oil & finely chopped chives</i>	25
CHICKEN LIVER MOUSSE (L) <i>candied chestnuts & thyme butter</i>	19
ONION TARTE REIMAGINED (G,L,V) <i>roasted onion, nutmeg cream, aged Sbrinz crumble, confit egg yolk, toasted bread ice cream & a touch of white balsamic</i>	18
LEEK IN THREE TEXTURES (L,V) <i>charred white, leek green coulis, leek tops, pear-celery condiment, fresh cheese & toasted sesame oil</i>	17
BUTTERNUT VELOUTÉ 'CAPPUCCINO' (L,V) <i>Fresh cheese chantilly, caramelised seeds, wild thyme oil</i>	14
SEASONAL SOUP <i>Inspired by the Chef's creativity and the season's market produce</i>	12



II. HEART OF THE SEASON

Where fire, comfort and depth come together

POTATO WAFFLE & SMOKED RACLETTE (L,V) 24

golden waffle served mouillette-style, melted raclette, runny egg yolk

ROASTED PARSNIP CONFIT (L,V) 27

root vegetable jus, yellow carrot purée with sweet cumin

MUSHROOM RISOTTO (G,L,V) 33

morels, Johannisberg, aged Sbrinz, shaved black truffle, fresh herbs with sesame

FRESH TAGLIATELLE WITH CAPON (G,L) 32

creamy poultry jus, shredded capon, chestnuts, aged Gruyère & hay foam

SLOW-COOKED QUAIL (G,L) 44

spelt croquette, onion confit, rich jus with black garlic

BRAISED BEEF CHEEK (G,L) 48

polenta gnocchi, celery purée, porcini cream, brown butter jus, dried orange zest

FERA FROM THE LAKE (L) 42

hazelnut oil, citrus pulp, cauliflower mousseline, winter condiment

ALPINE BEEF BURGER (G,L) 38

Champsot raclette, smoked Valais bacon, black garlic BBQ sauce, red onion chutney, crispy salad

Brioche or potato bun, crispy potato wedges

BEEF TARTARE 180GR (N) 44

knife-cut Swiss beef, spiced egg yolk, tangy condiment, pickled gherkin & wholegrain mustard sorbet, roasted bone marrow, crispy potato wedges



III. SWEET CONCLUSIONS

Refined endings. Memories in the making

MILK CHOCOLATE ENTREMET (G,L,N) <i>crispy praline, molten caramel centre, salted peanut shards</i>	15
REVISITED PEAR TATIN (G,L,N) <i>roasted pear, toasted milk ice cream, white pepper salted butter caramel, hazelnut shortbread crumble, citrus gel</i>	14
LEMON CREAM & HONEY SABLÉ (G,L) <i>silky lemon cream with honey sablé from Evolène, buckwheat tuile, crystallized flowers, basil oil</i>	16
PISTACHIO TIRAMISU (G,L,N) <i>verbena-soaked sponge, raspberry coulis, caramelized pistachios</i>	16
ARTISANAL CHEESE SELECTION BY MAISON LUISIER (L) <i>served with house-made jams and Evolène honey</i>	18
SELECTION OF ICE CREAMS & SORBETS <i>Ice Cream: Grand Cru Chocolate with Fleur de Sel · Pistachio · Stracciatella · Black Sesame · Bourbon Vanilla · Salted Caramel</i> <i>Sorbet: Mandarin · Red Fruits · Valais Apricot · Swiss Prune</i>	6
ALCOHOL-INFUSED ICE CREAMS & SORBETS <i>Amaretto · Limoncello · Prosecco</i>	8



INFORMATION AND ALLERGENS

Origin of meat & fish

Beef – Switzerland

Fera – Switzerland

Chicken Liver – Switzerland

Quail – France

Duck – France

Origin of bread

Light pane Gottardo /
Wood-fired walnut bread /
Brioche bun - Switzerland

Potato bun - Germany

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

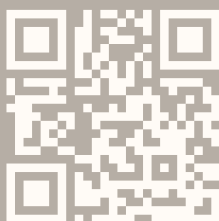
Our menu is more than a selection of dishes—it's a map of culinary exploration, crafted to take you on a journey through alpine traditions, global inspirations, and modern culinary artistry. With every bite, we hope you discover new horizons of taste and create unforgettable memories.

*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.*

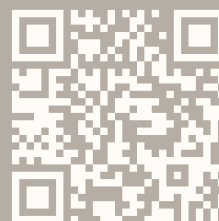
*Bon appétit and warm regards, The **Panorama** Team*



Instagram 



Website 



Tripadvisor 

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