

HOTEL - RESTAURANT

PANORAMA

MENU



A PANORAMIC VIEW THAT OPENS
NEW HORIZONS FOR YOU



Panorama d'Été

A season of light, freshness and an open table

Summer in Valais is generous – markets are full, producers are at their best and the evenings stretch long.

Our menu draws on what the region offers between June and October: lake fish, valley vegetables, alpine herbs, mountain sérac and Évòlène honey. Every plate is meant to be fresh, precise and true to the territory around us.

Welcome to the table at Panorama





I. FIRST IMPRESSIONS

SWISS BEEF TARTARE, HAND-CUT 90G (N) <i>seasoned egg yolk, tangy condiment</i>	22
ARCTIC CHAR CEVICHE (L) <i>buttermilk, black garlic, fennel, piri-piri</i>	21
CRISPY SÉRAC (L,G,V) <i>Fresh herbs, basil, sprouts</i>	16
SEASONAL SALAD (N,V) <i>leaf salad, seasonal root vegetables, honey balsamic vinaigrette</i>	10
TOMATO AND PEPPER GAZPACHO (G,V) <i>espelette pepper, basil</i>	14



II. HEART OF THE SEASON

BEEF CHEEK (N) <i>preserved lemon, Ximénez, grilled aubergine, tomato, basil, puffed buckwheat</i>	42
LOË PERCH FILLET (L,G) <i>sweet pepper, lime, crispy puffed rice</i>	44
ROASTED QUAIL (L,G) <i>barley croquette, fennel, alpine herb cream cheese, dill</i>	41
SWISS BEEF TARTARE, HAND-CUT 180GR (N) <i>seasoned egg yolk, tangy condiment, smashed potatoes</i>	40
CRISPY CHICKEN BURGER (L,G) <i>Evolène honey, mustard, crisp lettuce, burrata, tomato, house pesto</i>	38
OPEN RAVIOLI (L,G,V) <i>courgette, smoked sérac, black garlic, pumpkin seeds, citrus</i>	31
CHICKPEA SALAD <i>sesame, creamy hummus, shallots, sunflower seeds, coriander</i>	30



III. SWEET CONCLUSIONS

LIME CRÉMEUX (L,G) <i>grapefruit, citrus granita, crispy tuile, olive oil, mascarpone</i>	13
TONKA BEAN (L,G,N) <i>dark chocolate mousse, tonka crémeux, cocoa and hazelnut streusel, raspberry coulis</i>	15
POACHED PLUM (L,G,N) <i>blueberry, basil custard, almond, Évolène honey</i>	14
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 Creams (L): Grand Cru Chocolate with Fleur de Sel · Pistachio · Stracciatella · Black Sesame · Bourbon Vanilla · Salted Caramel</i> <i>Sorbets: Mandarin · Red Fruits · Valais Apricot · Swiss Prune</i>	6
ALCOHOL-INFUSED ICE CREAMS & SORBETS (L) <i>Amaretto · Limoncello · Prosecco</i>	8



INFORMATION AND ALLERGENS

Origin of meat & fish

Beef – Switzerland

Perch – Switzerland

Arctic Char – Iceland

Chicken – Switzerland

Quail – France

Origin of bread

Light pane Gottardo /
Wood-fired walnut bread
Switzerland

Brioche bun - France

Allergens

V - Vegetarian

N - Nuts, Seeds

G - Gluten

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

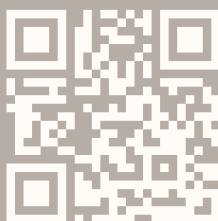
Our menu is more than a selection of dishes—it's a map of culinary exploration, crafted to take you on a journey through alpine traditions, global inspirations, and modern culinary artistry. With every bite, we hope you discover new horizons of taste and create unforgettable memories.

*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.*

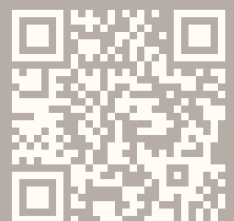
*Bon appétit and warm regards, The **Panorama** Team*



Instagram



Website



Tripadvisor

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