



Nibbles to share

White Tarama, smoked cod roe

Toasted pitta 18.-

Parmigiano Reggiano rocks

Lemony rocket and pine nuts 15.-



Pata Negra Bellota

36 months matured Iberian ham
Pickled chanterelles and Borettane onions
Small/large 22/42.-



Valaisan platter

Val de Bagnes charcuterie, cured ham, dry
cured meat, dry cured highland sausage,
Bagnes cheese
Small/large 27/37.-



Plate of Parma ham

18 months matured, pickles and
Borettane onions 18.-



Plate of dry cured Valais beef

Pickles and Borettane onions
Small/large 27/37.-



Wine by the glass 1dl / 2dl

WHITE

+ Fendant, Bonvin, Valais	6/11.-
+ Johannisberg, Léon, Valais	8/15.-
+ Petite Arvine, Bonvin, Valais	9/17.-
+ Kosmo, Ozenit, Valais	12/23.-
■ Sancerre, Milleroux, Loire	8/15.-
■ Saint Aubin 1er Cru, Bourgogne	16/30.-

RED

+ Gamay, Bonvin, Valais	6/11.-
+ Pinot Noir, Bonvin, Valais	8/15.-
+ Syrah, Bonvin, Valais	9/17.-
■ Grand Bateau, Bordeaux	8/15.-
■ Mercurey, Framboisière, Bourgogne	11/21.-
■ Château Sociando-Mallet, Haut-Médoc	12/23.-

ROSE

+ Dôle Blanche, Valais	6/11.-
■ Whispering Angel, Côte de Provence	9/17.-

Starters

Onion soup

Gruyère cheese A.O.P on toast 18.-



Green salad

Blend of five salads and six fine herbs, french dressing 12.-



King trumpet mushrooms confit with herbs

Celeriac cream, fresh herbs, miso sauce 19.-



Smoked salmon, sour cream, blinis

27.-

Sea bass ceviche with lingonberries

citrus fruits, apple, red onion pickle, tailed capers, coriander sprouts, tequila 31.-



Tono tonnato, seared tuna saku, tonnata sauce, pickled chanterelles, pickled red onions, tailed capers,
Amalfi Coast anchovy powder 26.-



Caesar salad, romaine lettuce, chicken supreme, lardons, garlic croutons, Parmesan shavings, anchovy filets,
Caesar dressing 23.-

Hand cut beef tartar,

honey walnut and Parmesan crumble, lemony rocket, toast 27.-



Swiss Made



Vegan



Gluten Free








Vegetarian



Mains

- Cheese fondue** (2 persons minimum), pickles, Borettane onions plain 29.- / pepper 33.- / truffle 39.-  
- Saint-Flour blonde lentil Dhal**, yellow curry, coconut milk, coriander sprouts, crispy onion, fresh chilli and lime. Served with a casserole of basmati and gomashio rice 29.-  
- Croûte Le Rouge**, toasted Clovis bread, white wine, cooked ham, Brunson cheese, oeuf parfait, pickles and Borettane onions 29.- 
- Tono tonnato**, seared tuna saku, tonnato sauce, pickled chanterelles, pickled red onions, tailed capers, Amalfi Coast anchovy powder, fries 45.- 
- Caesar salad**, romaine heart lettuce, chicken supreme, lardons, garlic croutons, Parmesan shavings, anchovy filets, Caesar dressing 33.-
- Hand cut beef tartar** 37.- 
- Bacon cheeseburger**, sesame bun, beef burger, mild Gruyère cheese, grilled bacon, red onion confit, homemade sauce, fries 31.- 
- Double bacon cheeseburger**, sesame bun, double beef burger, mild Gruyère cheese, grilled bacon, red onion confit, homemade sauce, fries 41.- 
- BBQ pork ribs**, 42.- 
Served with fries and coleslaw, BBQ sauce

Sides

- Pumpkin mousseline**, roasted hazelnuts 8.-  
- Casserole of parsley chanterelles** 14.-  
- Green Beans**, with parsley & garlic butter 9.-  
- French fries** 9.-   
- Organic basmati rice** 7.-  
- Green salad**, blend of five salads and six fine herbs, french dressing 12.-  

Children

- Children's cheeseburger**, bun, beef burger, gruyère cheese, fries, broccoli 19.- 
- Nuggets**, chicken filet, fries, broccoli 16.- 
- Steak haché**, beef patty with fries, broccoli 16.- 
- Coquillette (elbow) pasta with salmon**, cream and chives 18.-



Swiss Made



Vegan



Gluten Free



Vegetarian