



First courses

“Planchette Apéro” (A plate of dried beef, sausage, and bacon)		Fr. 12.-
Snails “à la provençale” (6)		Fr. 12.50
Homemade terrine (chicken and meat)		Fr. 17.-
Small mixed or green salad		Fr. 6.-
Vegetable soup		Fr. 8.-
Beef bouillon (with croutons and cheese)		Fr. 5.50
Spicy shrimp soup with citronelle		Fr. 19.-
	<u>Large</u>	<u>Small</u>
Frogs’ legs “à la provençale”	Fr. 30.-	Fr. 20.-
Crudity plate	Fr. 16.-	Fr. 10.-
Goat cheese salad	Fr. 25.-	Fr. 17.-
“Assiette valaisanne” (Dried beef, smoked ham, dried sausage, and cheese)	Fr. 26.-	
Dried beef (a Valais specialty)	Fr. 29.50	Fr. 23.-
<u>Children’s Menu</u>		
Small escalope Viennoise, french fries		Fr.13.-
Small lasagne		Fr.13.-
Small perch, french fries		Fr 15.-

T.V.A and service included

Our Cheese Dishes

Raclette (Local cheese) <i>Boiled potatoes, gherkins and onions, onion salad</i>	Fr. 32.-
Cheese fondue	Fr. 22.-
Fondue with mushrooms	Fr. 26.-
Tomato and cheese fondue <i>With boiled potatoes</i>	Fr. 25.-
« Croûte » with cheese	Fr. 17.-
« Croûte » with cheese and ham	Fr. 18.-
« Croûte » with cheese, ham and egg	Fr. 19.-
« Croûte » 4 levels (cheese, egg, ham, tomato)	Fr. 20.-

A portion of local cheeses	Fr. 9.-

T.V.A and service included

Our Meat Dishes

Lamb chops “à la provençale”	Fr. 39.-
Beef rib steak “Café de Paris”	Fr. 37.-
Veal cutlet cooked in lime	Fr. 39.50

All of our meat dishes are served with either french fries or gratin dauphinois.

<u>“La Luge” (The Sled)</u>	Fr. 41.-
(Beef rib steak served on a hot slate with flaming brandy sauce, gratin and vegetables)	
<u>Fondue chinoise</u> min. 2 Pers.	Fr. 41.-/Pers.
(Cook your own meat in broth)	
<u>Charbonnade</u> min. 2 Pers.	Fr. 41.-/Pers.
(Grill meat yourself)	
Additional portion of meat for the Charbonnade	Fr. 19.-/Pers.

The fondue chinoise and the Charbonnade are served with sauces, salads and french fries.

Beef and veal: Switzerland
Lamb and chicken: Switzerland, France

T.V.A and service included

Fish Menu

**Mixed salad
(greens and carrots)**

**Perch filets with tartar sauce
French fries**

Seasonal desert

Fr. 38.-

**Vegetable soup
or
Homemade terrine**

**Fresh trout, grilled or
poached**

Boiled potatoes

Ice cream sundae

Menu with soup Fr. 40.

Menu with terrine Fr. 43.-

Our Fish

Perch filets with tartar sauce	Fr. 31.-
Pan-fried char filet	Fr. 33.-
Pan-fried or poached trout	Fr. 29.-

*All of our fish dishes are served with
boiled potatoes or french fries.*

We recommend a dry Muscat wine with the fish dishes.

Char and Trout : Switzerland, France
Perch : Switzerland, Canada

T.V.A and service included

Menu Raclette

**Small plate of dried beef,
smoked ham, and dried sausage**

**Raclette
Boiled potatoes
Gherkins and onions
Onion salad**

Menu	Fr. 41.-
Menu without starter	Fr. 32.-

We recommend:

**A Fendant or a dry Petite Arvine
go well with this dish.**

T.V.A and service included