



*Welcome to Les Bains de Saillon!*

*We offer you a menu based mainly on regional and authentic products sourced as close as possible to our establishment.*

*We hope you enjoy your meal!*



# • SPRING MENU •

## STARTERS

### CHILLED GREEN ASPARAGUS VELOUTÉ

*Poached egg and walnut crumble*



or

### BEEF CARPACCIO WITH ROCKET PESTO

*Parmesan shavings, capers, toasted pine nuts, and balsamic reduction*



## MAIN COURSES

### SEA BASS INFUSED WITH SPRING FLAVORS

*Artichoke cream, sautéed cherry tomatoes, fresh onion slices, artichokes, and Creole rice*

or

### FARMHOUSE CHICKEN SUPREME

*Fine herb and foie gras stuffing, rich jus, creamy polenta, and a medley of vegetables*



## DESSERTS

### LIMONCELLO CRÈME BRÛLÉE

*Served with a kiwi tartare*

or

### GOURMET COFFEE

*4 assorted mini desserts served with your choice of tea or coffee*

**2 COURSES : 55.00 P.P**

**3 COURSES : 65.00 P.P**



Prices are in Swiss Francs (CHF) – VAT 8.1% included

# • STARTERS AND COLD DISHES •



**SMALL GREEN SALAD**   
**6.00**

**SMALL SEASONAL SALAD**   
**8.50**

## **BEEF CARPACCIO WITH ROCKET PESTO**

*Parmesan shavings, capers, toasted pine nuts, and balsamic reduction, (Homemade Fries served with the main course)*

**24.00 (80g)/35.00 (170g)**

**CHILLED GREEN ASPARAGUS VELOUTÉ** 

*Poached egg and walnut crumble*

**19.00**

## **VALAISAN PLATE**

*Dried meat, dry-cured bacon and raw ham from Val d'Anniviers, sausage, raclette cheese from Orsières, rye bread*

**23.00/37.00**

## **CAESAR SALAD**

*In its crunchy wheat basket, crispy chicken, parmesan cheese, anchovies, poached egg, caesar dressing*

**22.00**

## **RED TUNA TARTARE**

*Tapioca chips with raw vegetables and mango vinaigrette*

**22.00**

## **SWORDFISH ROLLS**

*Served with aromatic bread and basil-passion fruit pesto sauce*

**23.00**



The prices are in Swiss Francs - including service and VAT.

# • OUR BOWLS •

*Basmati rice, medium-hot green curry sauce and stir-fried Thai vegetables*

## SHRIMPS

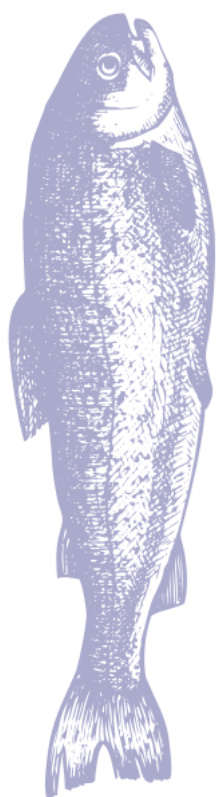
32.00

## SWISS CHICKEN STRIPS

29.00

## SMOKED TOFU

26.00



# • FISHES •

## SPRING-PERFUMED SEA BASS

*Artichoke cream, sautéed cherry tomatoes, fresh onion slices, artichokes, and Creole rice*

34.00

## MONKFISH BALLOTINE

*Stuffed with herb-infused fish mousse, saffron-roasted potatoes, and roasted vegetables*

38.00

## SCALLOPS IN PUFF PASTRY SHELL

*Fendant scallop roe butter, wakame seaweed mousseline, medley of vegetables*

39.00



The prices are in Swiss Francs - including service and VAT.

# • MEATS •

## TEXAS RIBS BBQ

*Coleslaw salad and country-style potatoes*

**36.00**

## 21-DAY AGED BEEF ENTRECOTEMEDALLIONS ON THE BONE

*Pinot Noir sauce, assortment of vegetables, herb-sautéed potatoes*

**43.00**

## ROAST RACK OF LAMB

*Yellow carrot purée and thyme jus, served with black truffle dauphinois gratin*

**47.00**

## FARMHOUSE CHICKEN SUPREME

*Fine herb and foie gras stuffing, rich jus, creamy polenta, and a medley of vegetables*

**37.00**

## SLOW-COOKED PIGLET BREAST

*Glazed with orange, black pepper, and honey, served with a vegetable medley and sautéed potato skewer*

**35.00**

## BEEF TARTARE WITH APRICOT EAU-DE-VIE

*Capers, parsley, shallots, mustard, Worcestershire sauce, Tabasco, ketchup\* (Homemade Fries served with the main course)*

**21.00 (80g)/36.00 (160g)**



The prices are in Swiss Francs - including service and VAT.

# • BURGERS •

## WALLIS CHEESEBURGER

*Pure beef patty, grilled bacon, AOP raclette, rocket, pepper sauce and served with Homemade Fries*

**33.00**

## BURGER'IZZA

*200g ground beef steak, pizza dough bun, sun-dried tomatoes, rocket, grilled bacon, fried egg, fior di latte mozzarella, tomato sauce with a hint of barbecue, Homemade Fries*

**34.00**

## THE CIABATTA'FISH

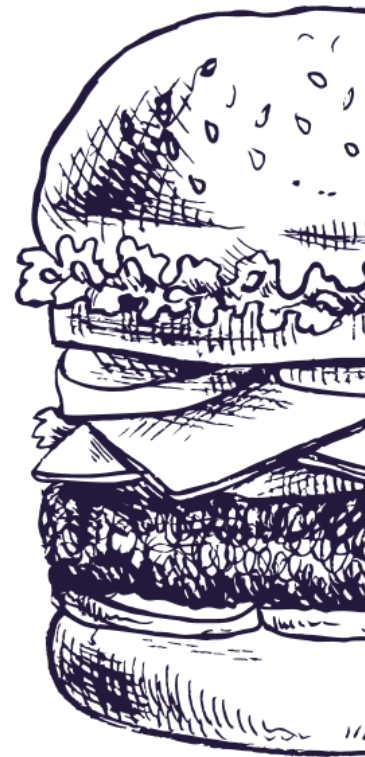
*Breaded Cod Fillet, Tomato, Iceberg Lettuce, Tartare Sauce, Homemade Fries*

**31.00**

## VEGGIE BURGER

*Red bean steak, caramelized onions, fresh spinach, sun-dried tomatoes, homemade sauce*

**27.00**



# • PASTA & RISOTTO •



## TAGLIATELLE WITH PRAWNS FLAMBÉED IN COGNAC

*Bisque sauce and confit cherry tomatoes.*

**32.00**

## PAPPARDELLE WITH BRAISED BEEF CHEEK

*Red wine sauce and aged Gruyère shavings*

**32.00**

## MOREL RISOTTO WITH CURED HAM CHIPS

*Shavings of aged alpine cheese, arugula*

**35.00**

## FRESH HOMEMADE RIGATONI CARBONARA

*Cream, bacon*

**31.00**

## ASPARAGUS & CRAB MEAT RISOTTO

*Lemon oil and Parmesan shavings*

**35.00**



The prices are in Swiss Francs - including service and VAT.



# • PIZZAS •



**GARLIC BRED**  
3.50

**MARGHERITA**

*Tomato, fior di latte mozzarella and oregano*  
**18.00**

**PROSCIUTTO E FUNGHI**

*Tomato, fior di latte mozzarella, ham and mushrooms*  
**22.00**

**MARINARA**

*Tomato, garlic, anchovies and cherry tomato confit*  
**15.00**

**NAPOLETANA**

*Tomato, fior di latte mozzarella, capers, anchovies and olives*  
**22.00**

**CALZONE**

*Tomato, fior di latte mozzarella, ham*  
**22.00**



**4 SAESONS**

*Tomato, fior di latte Mozzarella, ham, olives, mushrooms, peppers*  
**23.00**

**PARMA**

*Tomato, fior di latte mozzarella, parma-style cured ham, rucola and grana padano shavings*  
**26.00**

**VEGETARIAN**

*Tomato, fior di latte mozzarella, eggplant, zucchini, sweet peppers and grana padano shavings*  
**24.00**

**4 CHEESES**

*Fior di latte mozzarella, taleggio, raclette cheese, Grana Padano and gorgonzolla*  
**26.00**



**GARLIC BRED AND MOZZARELLA**  
4.50

**VALAISANNE**

*Fior di latte mozzarella, mushrooms, raclette cheese from Aletsch, dry Valais bacon*  
**27.00**

**DIAVOLA CALABRESE**

*Tomato, fior di latte mozzarella, nduja cream and calabrian spicy salami*  
**26.00**

**SALMONE**

*Fior di latte mozzarella, smoked salmon, tomato confit, citrus ricotta and oregano*  
**24.00**

**TONNATA**

*Tomato, Mozzarella fior di latte, tuna, garlic, olives and red onions*  
**24.00**

**RUSTICA**

*Tomato, Mozzarella fior di latte, bell peppers, fresh sausage, onions*  
**27.00**

**CAPRA**

*Tomato, goat cheese, Grana Padano, honey, nuts, rucola and oregano*  
**26.00**

**DELICATA**

*Mozzarella fior di latte, pesto, Gorgonzola, dried tomatoes, hazelnuts*  
**24.00**

**FOR THOSE WITH SMALLER APPETITES,  
OUR PIZZAS ARE AVAILABLE  
IN SMALLER SIZES.  
DISCOUNT: 2.00**



# • DESSERTS •

## TARTE TATIN

*Served warm with a scoop of vanilla ice cream*

**14.00**

## DARK CHOCOLATE FONDANT

*On a bed of pear with Cognac*

**15.00**

## LIMONCELLO CRÈME BRÛLÉE

*Served with kiwi tartare*

**13.00**

## CHOCOLATE SPONGE CAKE

*Raspberry compote and dark chocolate glaze*

**13.00**

## LIGHT FRESH CHEESE MOUSSE

*Valais strawberry filling, cocoa crumble, and Maldon salt*

**13.00**

## PAVLOVA

*Pistachio cream and seasonal fresh fruits*

**14.00**

## GOURMET COFFEE

*4 assorted mini desserts served with your choice of tea or coffee*

**11.00**

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# • KID'S MENU •

*For children up to 12 years old*

## HOMEMADE CHICKEN NUGGETS

*Fresh french fries and salad*

**15.00**

## GROUND BEEF STEAK

*Fresh french fries and carrot salad*

**18.00**

## PAN-FRIED SEA BASS FILLET

*Steamed potatoes, purple carrots*

**18.00**

## PIZZA MARGHERITA

*Tomato, fior di latte mozzarella and oregano*

**11.00**

## PIZZA PROSCIUTTO

*Tomato, fior di latte mozzarella and ham*

**13.00**

## MÖVENPICK ICE CREAM SCOOP OF YOUR CHOICE

*With Smarties*

**3.90**

## LITTLE CHOCOLATE MOELLEUX

*Vanilla sauce*

**5.00**





### OPENING HOURS

*Monday to Friday: 11.30am - 2pm and 6.30pm - 10pm*

*Saturday and Sunday: 11.30am - 10pm*

On request, our staff will be happy to tell you about dishes that may trigger allergies or intolerances.

#### Fish and seafood sources :

Cod - Denmark - Norway | Salmon - Scotland and Norway | Shrimps - Vietnam | Sea bass - France - Greece  
| Anchovies - Italy | Swordfish - France - Sri Lanka | Scallops - Spain | Lobster - France - Canada |

#### Meat sources:

Beef - Switzerland | Pork - Switzerland | Chicken - Switzerland | Veal - Switzerland | Lamb - Ireland -  
Switzerland | Charcuterie - Switzerland and Italy

\*For hygiene reasons, mayonnaise and ketchup are not homemade.

