

A detailed illustration of various tropical leaves in shades of green, including Monstera, banana, and fern leaves, arranged around a central white box with a blue border.

SUMMER MENU

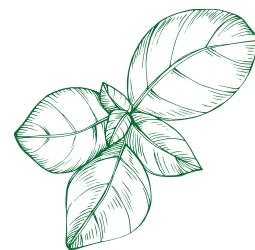


Welcome to Les Bains de Saillon!

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!

• SUMMER MENU •



STARTERS

STRAWBERRY & BASIL ANDALUSIAN GAZPACHO

Crunchy brunoise, white balsamic cream, Saffron vegetable chips

or

OCTOPUS CARPACCIO WITH OLIVE OIL, LEMON AND MUSTARD

Finely Sliced Marinated octopus, crunchy vegetable pickles, red pepper, baby greens, fleur de sel, candied lemon zest

MAIN COURSES

SEMI-COOKED SALMON STEAK WITH CITRUS VIERGE SAUCE

Black rice with squid ink, crunchy vegetables

or

TEXAN-STYLE PORK FRICASSEE

Coleslaw, country potatoes, barbecue sauce

DESSERTS

COCONUT-FLAVORED CRÈME BRÛLÉE

With basil-marinated pineapple

or

CAFÉ GOURMAND

4 mini pastries with tea or coffee

2 COURSES: 55.00 P.P

3 COURSES: 65.00 P.P



Les prix sont en francs suisses - Services et TVA inclus

• STARTERS AND COLD DISHES •

SMALL GREEN SALAD

6.00

SMALL SEASONAL SALAD

8.50

OCTOPUS CARPACCIO WITH OLIVE OIL, LEMON AND MUSTARD

*Finely Sliced Marinated octopus, crunchy vegetable pickles,
red pepper, baby greens, fleur de sel,
candied lemon zest*

23.00



STRAWBERRY & BASIL ANDALUSIAN GAZPACHO

*Crunchy brunoise, white balsamic cream, Saffron vegetable
chips*

19.00

VALAIS PLATE

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

23.00 / 37.00

HEIRLOOM TOMATO & CREAMY BURRATA RAINBOW

*Homemade basil pesto, pine nut granola, crisp mesclun, sea
salt flakes*

22.00

CAESAR SALAD

*Crispy chicken basket, parmesan shavings, anchovies,
poached egg, Caesar dressing*

22.00 / 29.00



• TO SHARE •

GARLIC BREAD
3.50

VALAIS PLATTER
23.00 / 37.00

**GARLIC BREAD WITH
MOZZARELLA**
4.50

HOMEMADE FRIES
5.00 / 8.00

BRUSCHETTA
4.00

PIZZA FRITTER
3.50

• SALADS •

EXOTIC SHRIMP & MANGO SALAD

Marinated shrimp, fresh mango, avocado, red quinoa, baby greens, fresh coriander, pickled red onions, ginger-lime vinaigrette
29.00

SMOKED DUCK & ROASTED FIG SALAD

Thin slices of smoked duck breast, honey-roasted figs, baby greens, shavings of seared foie gras, toasted hazelnuts, Xérès vinegar vinaigrette
32.00

BURRATA & WATERMELON

Creamy burrata, watermelon cubes, heirloom tomatoes, basil, pumpkin seeds, garlic-flavored toast, Balsamic vinegar sauce
29.00

PARMA HAM & RICOTTA STRAWBERRY CRÈPE

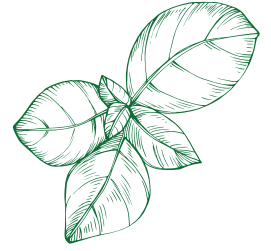
Olives, sun-dried tomatoes, arugula, strawberries, Red fruit vinaigrette
29.00

CAESAR SALAD

Crispy chicken basket, parmesan shavings, anchovies, poached egg, Caesar dressing
22.00 / 29.00



• THE STORY OF OUR PIZZAS •



Crafted artisan pizzas light and flavorful.

Here at the Saillon Baths, our pizzas are more than just a simple meal, they are true artisanal creations, prepared with passion and precision.

Our dough is made in-house every day, following a traditional recipe, to ensure a light, crispy, and easily digestible texture. It rises slowly to develop its full natural aroma.

We carefully select quality local products, such as raclette cheese from Orsières or seasonal vegetables, which we blend with authentic Italian ingredients for an explosion of flavors in every bite.

The pizzas are baked in a traditional brick oven, which gives them that unique, slightly smoky taste. Impossible to replicate otherwise.

Finally, each recipe is crafted by our Italian pizzaiolo, trained in the purest Neapolitan tradition, to offer you a taste experience that stays true to the spirit of real Italian pizza.

Authenticity, lightness, and generosity
that's our promise, in every pizza.



• PIZZAS •

MARGHERITA

Tomato, fior di latte mozzarella and oregano

18.00

PROSCIUTTO E FUNGHI

Tomato, fior di latte mozzarella, ham and mushrooms

22.00

GAMBERETTI

*Tomato, fior di latte mozzarella, garlic, confit
cherry tomatoes, and capers*

25.00

NAPOLETANA

Tomato, fior di latte mozzarella, caper, anchovy 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

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

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 cheesre, grana padano, honey,
nuts, rucola and oregano*

26.00

DELICATA

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

24.00



• OUR BOWLS •

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

SHRIMPS

32.00

SWISS CHICKEN STRIPS

29.00

TOFU AND SEAWEED 

WAKAME

26.00

• FISHES •

PERCH FILLET FROM LAKE LOË, TARTAR SAUCE

Mashed potatoes with olive oil, baby spinach

39.00

SEMI-COOKED SALMON STEAK WITH CITRUS VIERGE SAUCE

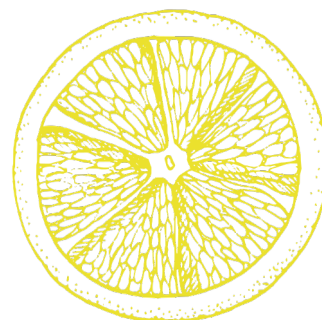
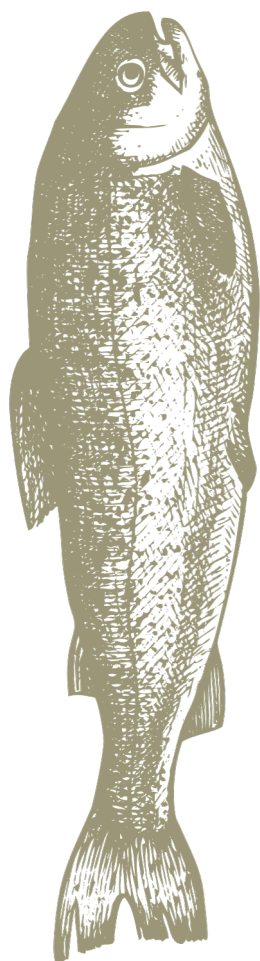
Black rice with squid ink, crunchy vegetables

35.00

SCALLOPS ON PUFF PASTRY SHELL

Fendant butter, wakame seaweed sauce and a medley of vegetables

39.00



• MEATS •



TEXAN-STYLE PORK FRICASSEE

Coleslaw, country potatoes, barbecue sauce

36.00

21-DAY AGED RIB-EYE MEDALLIONS

Pinot Noir sauce, vegetable medley, sautéed herb potatoes

43.00

ROAST DUCKLING WITH HONEY & ROSEMARY

Creamy polenta, roasted apricots, vegetable medley, reduced jus

39.00

CONFIT SUCKLING PIG BELLY WITH ORANGE

Vegetable medley, potato skewers with black pepper and honey

39.00

BEEF TARTARE WITH APRICOT EAU-DE-VIE

Capers, parsley, shallots, mustard, Worcestershire sauce, Tabasco, ketchup, homemade fries*

21.00 (80g) / 36.00 (160g)



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• BURGERS •

BURGER'IZZA

200g beef patty, pizza dough bun, sun-dried tomatoes, arugula, grilled bacon, fried egg, mozzarella fior di latte, barbecue-flavored tomato sauce, homemade fries

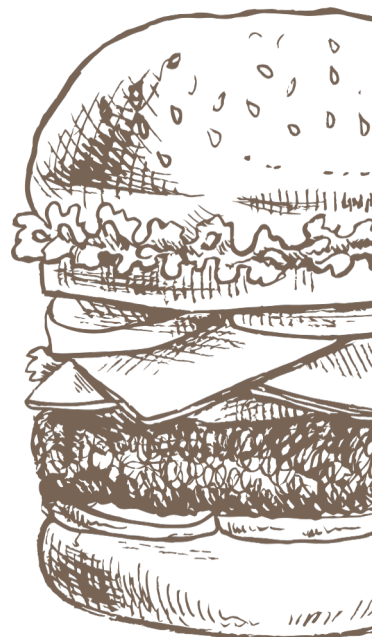
34.00

VEGGIE BURGER



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

27.00



• PASTA & RISOTTO •

MEDITERRANEAN PAPPARDELLE

Confit eggplant, roasted cherry tomatoes, taggiasca olives, grated ricotta, fresh basil, toasted pine nuts

33.00

HOMEMADE FRESH RIGATONI CARBONARA

Cream, Guanciale bacon

32.00

SQUID INK RISOTTO WITH GRILLED TANDOORI SHRIMP

Homemade shellfish bisque, shrimp, garlic, white wine, red pepper coulis

38.00



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*not homemade

• DESSERTS •

COCONUT-FLAVORED CRÈME BRÛLÉE

With basil-marinated pineapple

14.00

DARK CHOCOLATE MOLTEN LAVA CAKE

Pear tartare with Cognac

13.00

SWEET-SALTY APRICOT CHEESECAKE

Savory biscuit base, Philadelphia cream mousse, Valais apricot

13.50

EXOTIC FRUIT PAVLOVA WITH MANGO CREAM

Pineapple, pomegranate, shredded coconut, papaya

14.00

TIRAMISU

coffee and pistachio, dusted with dark chocolate powder

GOURMET COFFEE

4 sweets with tea or coffee

11.00



• KID'S MENU •

Until to 12 years old

CHICKEN NUGGETS*

Fresh french fries and salad

15.00

PIZZA MARGHERITA

Tomato, fior di latte mozzarella and oregano

11.00

SPAGHETTI BOLOGNESE

15.00

PIZZA PROSCIUTTO

Tomato, fior di latte mozzarella and ham

13.00

MINCED BEEF STEAK

Fresh french fries and carrot salad

18.00

MÖVENPICK ICE CREAM SCOOP OF CHOICE

With Smarties

3.90

PAN-FRIED SEA BASS FILLET

Steamed potatoes, purple carrots

18.00

MINI CHOCOLATE MOLTEN LAVA CAKE

With vanilla sauce

5.00

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*not homemade

A detailed illustration of various tropical leaves in shades of green, including Monstera, banana, and fern leaves, arranged around a central white box with a blue border.

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.

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

Origin of Fish and Seafood

Red Mullet - France | Sea Bass - France | Trout - Valais | 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.

