

Our Menu

Our menu is mostly realized with authentic and local products
as close as we can from our hotel

Starters and cold dishes

Small green salad	CHF 8.50	
Crispy octopus, green pea puree, salad and citrus dressing	CHF 19.-	
Mille-feuille from Périgord Foie gras, grape chutney, black truffle sauce	CHF 21.50	
Carrot and pumpkin cream, rye bread and dried meats	CHF 12.50	
Vegetables raviolis, gorgonzola sauce	CHF 17.-	
Hot goat cheese salad, dried fat from Anniviers, confit apricot	CHF 17.-	CHF 27.-
Authentic Valaisanne plate Only made with AOP and IGP meats Dried meat, cured ham, dried bacon, sausage, mountain cheeses & rye bread	100 gr 200 gr	CHF 23.- CHF 37.-
Beef tartar with Italian flavor. Olives, dried tomatoes, parsley and anchovies French fries		CHF 36.-
Buddah bowl with raw and cooked vegetables Roasted seeds and salad. Sauce yuzu-coco	CHF 12.50	CHF 23.-

Mains

Braised beef cheeks Parsnip and roasted sweet potatoe		CHF 36.-
Beef rib tagliatta Dried tomato and olive tartar, Grana Padano crumble, fresh French fries		CHF 46.-
Grilled lamb tournedos, meat juice, forgotten vegetables Parsnip puree and small potatoes skewer		CHF 44.-
Pork filet mignon, foie gras sauce and truffle flavour Crunchy rice et glazed vegetables		CHF 36.-
Chicken bowl with green vegetables and green Thai curry Basmati rice		CHF 28.-
Grilled back of salmon, cherry tomatoes virgin sauce Fresh tagliatelles with lemon confit and rosemary		CHF 35.-
Sea bass filet « ai carciofi » Artichokes cream, paned cherry tomatoes and small onions with lemon confit Small potatoes skewer		CHF 37.-
Shrimp skewer Mango and saffron sauce, vegetables, black rice		CHF 42.-

Vegetarians

Marinated tofu with sesame Thai vegetables and basmati rice		CHF 26.-
7 vegetables couscous, semoulina, dried tomatoes and olives		CHF 29.-

Pasta & Risotto

Fresh Tagliatelle Carrettiera Anchovies, capers, onions, tomato and parsley breadcrubs	CHF 25.-
Paccheri alla Norma with eggplant cream, datterino tomatoes and ricotta	CHF 29.-
Chorizo risotto and parmigiano bolete	CHF 33.-

Burgers

Burger served with a wholebread with seeds

The GOAT burger Beef patty, arugula, onion confit and grilled goat cheese	CHF 32.-
The tuna-curry Red tuna steak, avocado, red onions and curry sauce	CHF 32.-
The Vegie Chickpeas and coconut vegetarian steak, arugula, onion confit, tomatoes	CHF 25.-

Pizzas

Traditional

Margherita: tomato, mozzarella fior di latte, oregano	CHF 18.-
Prosciutto e funghi: tomato, mozzarella fiore di latte, ham, mushroom	CHF 22.-
Marinara: tomato, garlic, anchovies, confit cherry tomatoes, oregano	CHF 15.-
Calzone : tomato, mozzarella fior di latte, ham, mushrooms	CHF 22.-
Tonno e cipolla: tomato, mozzarella fior di latte, tuna, onions, origano	CHF 22.-
Napoletana: tomato, mozzarella fiore di latte, capers, anchovies, olives	CHF 22.-
4 Seasons : tomato, mozzarella fior di latte, ham, mushrooms, olives, pepper	CHF 23.-
Parma : tomato, mozzarella fior di latte, Typo Parma curred ham, arugula Scaglie di Grana Padano	CHF 26.-
Vegetarian : tomato, fior di latte, eggplant, zucchini, pepper, grillée, Scaglie di Grana padano	CHF 24.-
4 cheeses: mozzarella fiore di latte, taleggio, raclette, gorgonzola et grana	CHF 24.-
Specials	
The Valaisanne : tomato, mozzarella fior di latte, raclette cheese, mushrooms, Dried fat from Valais, oregano	CHF 27.-
Diavola Calabrese: tomato, bufala, n' duja cream and calabrese spicy salami	CHF 26.-
The Salmone : mozzarella fior di latte, smoked salmon, confit tomatoes, citrus ricotta, oregano	CHF 24.-
Norma: tomato, mozzarella fiore di latte, fried eggplant, ricotta, cherry tomatoes	CHF 26.-
Gambas e aglio: tomato, garlic King Prawn, confit tomatoe, basil oil	CHF 27.-
The Capra: tomato, goat cheese , Granna Padano, honey, nuts , arugula, oregano	CHF 26.-
The Margherita 2.0 : tomato, dried tomatoes, mozzarella di bufala, basil	CHF 24.-

In case of small appetite, you can order a smaller pizza. Discount: 2.00

In case of allergies or intolerance, please do not hesitate to ask our staff upon our dishes.
Our staff will also kindly award you about the meat and fishes origin.