

TO START

Eggplant Mille-feuille à la Pugliese

Eggplant gratin, mozzarella, and basil

CHF 20.00

Simmental Beef Mi-cuit

Roast beef style, mozzarella D.O.P, tonnata sauce, bread chips

CHF 26.00

Caprese di buffala but with three tomatoes

Mozzarella, olives, croutons, yellow tomato coulis

CHF 23.00

Tuna Tataki with black poppy

Semi-cooked tuna, scarole reduction, balsamic vinegar mayonnaise, soy sauce

CHF 29.00

THEN...

Scialatelli all'Amalfitana

Homemade pasta, tomatoes, eggplants, smoked scamorza cheese

CHF 27.00

Tagliatelle with Porcini and Genovese Pesto

Sauteed porcini, porcini chips

CHF 25.00

Burrata Stuffed Ravioli

Cherry tomatoes, pecorino, pistachios, and N'duja (spicy Calabrian sausage paste)

CHF 26.00

Calamarata with Genovese Red Tuna

Pasta with onion confit and sauteed red tuna

CHF 28.00

Chanterelle risotto

Goat cheese fondue, black garlic

CHF 30.00



THE MEAT

Beef Fillet with Béarnaise Sauce

Seasonal vegetables, matchstick fries _____ CHF 50.00

Rossini-style Beef Fillet

Foie gras scalope, winter vegetables, black truffle, cooking jus, matchstick fries _____ CHF 53.00

Aged on-the-bone beef entrecôte

Crispy artichoke, winter vegetables, morel sauce, French fries _____ CHF 57.00

Breaded Veal Scallop (Milanaise style)

Arugula with balsamic vinegar, cherry tomatoes, Parmesan shavings, matchstick fries _____ CHF 49.00

THE FISH

Löe Perch

From the pure waters of the Lötschberg massif, accompanied by mixed salad and fries _____ CHF 45.00

Slow-cooked 55°C Cod Fillet

Ironed escarole, mashed potatoes, virgin sauce _____ CHF 38.00

Mediterranean turbot fillet

Winter jardinière with potato mousseline _____ CHF 59.00

THE « KIDS »

Our little guests (up to 12 years old) can taste our dishes in a child portion – 20% discount on the price.

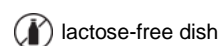
All our dishes are available for takeout with a 20% discount.

Meats 'origin : beef (Switzerland), veal (Switzerland), pork (Italy and Switzerland), duck foie gras (France)

Fish'origin : perch fillet (Switzerland), tuna (Atlantic), shrimp (Atlantic), cod (Atlantic)

Origin of our breads : are handcrafted in Crans-Montana (CH)

Dear Customers, dear guest, upon request, our staff will gladly provide you with all the information about allergens contained in our dishes.



OUR TARTARES

Minute Beef Tartare (180gr)

Knife-cut beef, prepared in the dining room _____ **CHF 40.00**

Farinet Tartare (180gr)

Knife-cut beef, foie gras, black truffle, pine nuts _____ **CHF 44.00**

Red shrimp Tartare (120gr)

Lime, mango, mint oil _____ **CHF 36.00**

Salmon Tartar (150gr)

wakame, sesame _____ **CHF 34.00**

- Served with *frisella di altamura* (typical Salento bread fritters)

- All our tartares are served with *crisp potatoes*

GOURMET STREET FOOD

Italian Panuozzo

D.O.P Parma ham, tomatoes, basil, mozzarella _____ **CHF 23.00**

Panuozzo burger

Minced beef steak, green salad, tomatoes, cocktail sauce, scamorza, fries _____ **CHF 25.00**

Panuozzo Napoli

Porchetta, friarielli, smoked scamorza, green salad, tomatoes, green sauce _____ **CHF 24.00**

- All our Panuozzi are served with *crisp potatoes*

- Panuozzo is a typical Napolitan panini made with *pizza dough*



THE SWEETS

Dessert designed and made in collaboration with the Tailleus pastry team.

Fortnight Dessert

According to the mood of the pastry chefs _____ CHF 11.00

Tiramisu revisited by Farinet

Traditional recipe, dark chocolate shell, drizzled with roasted Crans-Montana espresso _____ CHF 12.00

Chocolate Fondant

Vanilla custard and chocolate ice cream _____ CHF 12.00

Tarte Tatin

Caramelized and « upside-down » cooked apples, Breton shortbread, caramel sauce, vanilla ice cream _____ CHF 12.00

Am I a Gourmet ?

Some sweets to accompany your coffee _____ CHF 12.00

Homemade ice cream and sorbets

Per scoop _____ CHF 4.00

Discovering digestive flavours

Savour the end of your meal with our exquisite selection of digestifs. Each carefully chosen to complement your culinary experience.

Limoncello 32% CHF 9.00

Amaretto 28% CHF 9.00

Grappa di Barolo 44% CHF 14.00

Grappa di Barbaresco 40% CHF 14.00

Grappa di Moscato 42% CHF 12.00

Genepi d'Anniviers 41% CHF 9.00

Calvados 40% vieille prune CHF 11.00

And much more, on request

Take advantage of these delights to prolong the pleasure. Our team will be happy to advise you on other refined choices to suit your preferences.

Thank you for choosing us for your dining experience.



Farinet, the Valaisan Robin Hood

Joseph-Samuel Farinet was born in 1845 in the Aosta Valley. Sentenced to 18 days in the prison in 1869, he disappeared and was found in Valais, where he made fake coins for the population disenchanted by the conflicts between the Cantonal Bank, which had gone bankrupt, the rich landowners, and politicians.

Protected by the population, he was arrested in 1871 and imprisoned. He escape several times, even reportedly seducing the jailer's daughter, who helped him escape.

Scammer or hero of freedom ? In April 1880, the police launch a real manhunt in the Salentse gorges, on the heights of Leytron (VS), Whether from fatigue or under the bullets of Gendarme Cyrille Rey of Corin, the mystery a succes and recognition after so many years on the run...

Today, Farinet rests at the foot of the Sainte Catherine church in Sallon.

In 1932, in "Farinet ou la fausse monnaie" (Farinet or the Counterfeit Money), Ramuz turned him into a myth, one that has been repeated in films by Jean-Louis Barrault in "Farinet ou l'or dans la montagne" (Farinet or Gold in the Mountains) and Stéphane Freiss in "Farinet, Héros et Hors la loi" (Farinet, Hero and Outlaw).

Farinet also gave his name to the smallest and most famous registered vineyard in the world (1.68 m²). Every year, celebrities from the world of sport and the arts come to work on these vines, ensuring that the legend of this Robin of the Alps will live on for many years to come.



The 20-Cent coins falsified by Farinet

