

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**

Roasted octopus with rosemary
mashed sweet potatoes, farmer's bread chips _____ **CHF 28.00**

Asparagus omelette  
with shaved Parmesan, aragula and lemon _____ **CHF 20.00**

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**

Ravioli stuffed with asparagus and Mascarpone 
sauteed in butter, sage, perfect egg, asparagus tips, Mascarpone mousse _____ **CHF 28.00**

Calamarata with Genovese Red Tuna 
pasta with onion confit and sauteed red tuna _____ **CHF 28.00**

Risotto with lobster and morels _____ **CHF 32.00**



THE MEAT

Beef Fillet with Béarnaise Sauce

seasonal vegetables, matchstick fries _____ CHF 50.00

Lamb chops, butter, café de Paris

friarielli sautéed with garlic, crunchy onion rings, crisper potatoes _____ CHF 48.00

Aged on-the-bone beef entrecôte

crispy artichoke, winter vegetables, morel sauce, crisper potatoes _____ 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 crisper potatoes _____ CHF 45.00

Fillet of sea bream

mashed with potatoes, sauce vierge _____ CHF 42.00

Monkfish steak 55°C in slow cooking

mediterranean sauce, potato mousseline _____ CHF 44.00

THE « KIDS »

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

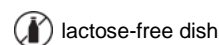
All our dishes are available for takeout with a 20% discount.

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 produced by hand in Crans-Montana (CH) by the Boulangerie Taillens

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

Beef tartare and perfect egg 63°C (180g)

green asparagus and Parmesan shavings _____ CHF 42.00

Amberjack tartare all'acqua pazza (120gr)

Olives, capers and herb-flavoured bread _____ CHF 34.00

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, _____ CHF 25.00

Valais Panuozzo

dried meat, raclette cheese, gherkins, lettuce, tartar sauce _____ CHF 25.00

- 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.

Red fruit cup

double Gruyère cream, vanilla ice cream, meringue _____ CHF 15.00

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

Affogato

vanilla ice cream, espresso, whipped cream _____ CHF 9.00

Valais cut

apricot sorbet, Morand apricot 43% _____ CHF 12.00

Homemade ice cream and sorbets

vanilla, chocolate, caramel, stracciatella, pistachio, lemon, apricot, raspberry 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

