

# TO START

**Eggplant Mille-feuille à la Pugliese**   
*eggplant gratin, mozzarella, and basil* \_\_\_\_\_ **CHF 22.00**

**Semi-cooked veal tagliata**   
*capers, tonnata sauce, home-made bread chips* \_\_\_\_\_ **CHF 29.00**

**Cappuccino de burrata D.O.P**   
*yellow tomato coulis and croutons* \_\_\_\_\_ **CHF 26.00**

**Bluefin tuna tuiles**    
*yuzu mayonnaise and fresh herbs* \_\_\_\_\_ **CHF 30.00**

**Diamond Beef Tataki**   
*black poppy coated with broad bean velouté and pickled red onions* \_\_\_\_\_ **CHF 28.00**

# THEN...

**Scialatelli all'Amalfitana**   
*homemade pasta, tomatoes, eggplants, smoked scamorza cheese* \_\_\_\_\_ **CHF 27.00**

**Tagliatelle with chanterelles and pesto alla Genovese**    
*sautéed chanterelles, basil pesto* \_\_\_\_\_ **CHF 28.00**

**Eggplant and scamorza ravioli**   
*squash velouté, chanterelles and mozzarella di buffala* \_\_\_\_\_ **CHF 28.00**

**Paccheri with bluefin tuna Genovese**  
*pasta with candied onion and sautéed bluefin tuna* \_\_\_\_\_ **CHF 29.00**

**Risotto à la burrata D.O.P**  
*yellow tomato confit, basil oil and smoked duck breast* \_\_\_\_\_ **CHF 29.00**



# THE MEAT

**Beef Fillet with Béarnaise Sauce**   
*seasonal vegetables, matchstick fries* \_\_\_\_\_ **CHF 50.00**

**Slow-cooked lamb loin**   
*burrata risotto, cooking juice, basil* \_\_\_\_\_ **CHF 45.00**

**Grilled beef ribeye with herbs**   
*cherry tomatoes and Parmesan shavings* \_\_\_\_\_ **CHF 48.00**


**Breaded Veal Scallop (Milanaise style)**  
*arugula with balsamic vinegar, cherry tomatoes, Parmesan shavings* \_\_\_\_\_ **CHF 49.00**

*All our dishes are served with crisper potatoes*

# THE FISH

**Löe Perch**   
*from the pure waters of the Lötschberg massif, accompanied by mixed salad and crispy potatoes* \_\_\_\_\_ **CHF 45.00**

**Shrimp and grilled cuttlefish skewer**  
*herb salad, crispy lemon salad and crispy potatoes* \_\_\_\_\_ **CHF 44.00**

**Grilled salmon fillet with thyme**   
*sweet and sour sauce, mashed potatoes* \_\_\_\_\_ **CHF 42.00**

# THE « KIDS »

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

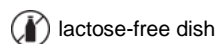
All our dishes are available for takeout with a 20% discount.

*Meat 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 : produced in Crans-Montana (CH) by the Boulangerie Taillens*

Dear guests, 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* \_\_\_\_\_ CHF 40.00

## Italian Beef Tartare (180g)

*Knife-cut beef, tomatoes and mozzarella di buffala* \_\_\_\_\_ CHF 42.00

## Salmon Tartare (150gr)

*pink pepper, passion fruit, lime, guacamole* \_\_\_\_\_ CHF 36.00

- Are served with toast bread from the *Taillens bakery*

- All our tartares are served with *crispy potatoes*

# GOURMET STREET FOOD

## Panuzzo burger

*minced beef steak, green salad, tomatoes, cocktail sauce, scamorza,* \_\_\_\_\_ CHF 25.00

## Italian Panuzzo

*prosciutto D.O.P, tomatoes, basil, mozzarella di buffala D.O.P* \_\_\_\_\_ CHF 24.00

- All our Panuzzo are served with *crispy potatoes*

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



# THE SWEETS

Our desserts are designed and produced 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 14.00

## Basil panna cotta

*red berry coulis and Spéculoos* \_\_\_\_\_ CHF 14.00

## Tarte Tatin

*caramelized « upside-down » cooked apples, Breton shortbread, caramel sauce, vanilla ice cream* \_\_\_\_\_ CHF 12.00

## Am I a Gourmet ?

*a collection of sweets to accompany your coffee* \_\_\_\_\_ CHF 13.00

## Affogato

*vanilla ice cream, espresso, whipped cream* \_\_\_\_\_ CHF 9.00

## Valais cup

*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

Enjoy 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 upon 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 of jail in 1869, he vanished to reappear in Valais, making counterfeit coins for the population disenchanted by the conflicts between the bankrupted State Bank, rich landowners and politicians.

Protected by the population, he was finally arrested in 1871 and imprisoned. He escaped several times, and even reportedly seduced the jailer's daughter, who helped him to flee.

Scammer or freedom hero? In April 1880, the police launched a manhunt in the Salentse gorges, on the heights of Leytron (VS). It remains a mystery as to whether Farinet died from exhaustion or from the bullets of Corin policeman Cyrille Rey. More than one version already existed back in the days. At the time, the police however needed some success and recognition after so many years on the run.

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

In 1932, in "Farinet ou la fausse monnaie", Charles-Ferdinand Ramuz turned him into a myth, which was later depicted again in films by Jean-Louis Barrault in "Farinet ou l'or dans la montagne" and Stéphane Freiss in "Farinet, Héros et Hors la loi"

Farinet also gave his name to the smallest and one of the most famous vineyards in the world (1.68 m<sup>2</sup>). Every year, celebrities from the world of sports and the arts come to work on these vines, ensuring the legend of the Robin of the Alps continues for many years to come.



The 20-Cent coins falsified by Farinet

