

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.

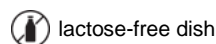
All our dishes are available for takeout with a 20% discount.

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 Panuozzi 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 13.00

Farinet cup

Pistachio ice cream, coffee ice cream, double Gruyère cream, Spéculoos and meringues _____ CHF 10.00

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 m²). 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

