








TO START

- Eggplant Mille-feuille à la Pugliese** 
eggplant bake, mozzarella, and basil _____ **CHF 22.00**
- Semi-cooked veal tagliata** 
capers, tonnata sauce, home-made bread chips _____ **CHF 29.00**
- Pheasant fillet, fried foie gras schnitzel** 
candied red onions, blueberry sorbet _____ **CHF 30.00**
- Deer carpaccio** 
Pomegranate vinaigrette and marinated chanterelles _____ **CHF 28.00**
- Pan-fried scallops** 
Parsnip mousseline, basil oil, country style bread chips _____ **CHF 32.00**

THEN...

- Scialatelli all'Amalfitana** 
homemade pasta, tomatoes, eggplants, smoked scamorza cheese _____ **CHF 27.00**
- Tagliatelle Carbonara**
crunchy guanciaie chips _____ **CHF 28.00**
- Ravioli stuffed with Cacio and pepe** 
Ravioli stuffed with Cacio and pepe _____ **CHF 29.00**
- Paccheri with squid ink**
Lobster bisque, julienned lime-marinated squid _____ **CHF 30.00**
- Parmesan risotto, deer osso bucco**
lemon cremolate, basil oil _____ **CHF 39.00**



THE MEAT

Beef Fillet with Béarnaise Sauce

seasonal vegetables, crispy potatoes _____ CHF 50.00

Game saddle, grand veneur sauce

cranberry sauce, venison side dishes _____ *min. 2 people* CHF 50.00 / pers.

Deer tournedos with morel mushrooms

Venison side dishes _____ 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 crispy potatoes*
- *All our game dishes are served with, squash velouté, red cabbage, Brussels sprouts, pear, chestnuts, spätzle*

THE FISH

Löe Perch

from the pure waters of the Lötschberg massif, accompanied by mixed salad and crispy potatoes _____ CHF 45.00

Roasted octopus tentacles

Potato mousseline, crispy artichoke _____ CHF 42.00

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.

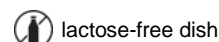
All our dishes are available for takeout with a 20% discount.

Meat origin : beef (Switzerland), veal (Switzerland and Austria), Deer (New Zealand and Spain), Venison (New Zealand), duck foie gras (France), Pheasant (Belgium), pork (Italy)

Fish origin : perch fillet (Switzerland), Octopus (Morocco), Scallops (Japan), Salmon (Norway)

Our breads are handmade in Crans-Montana (CH) by the Boulangerie Tailens

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

Venison tartare (180gr)

Black olives, perfect egg, truffle oil, pine nuts

CHF 44.00

Salmon Tartare (150gr)

Wakame und Sesam

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

Panuzzo quarry

Deer patty, green salad, tomatoes, mustard and candied onions

CHF 25.00

- 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.

Chocolate cake

vanilla ice cream _____ CHF 15.00

Tiramisu revisited by Farinet

traditional recipe, dark chocolate shell, drizzled with roasted Crans-Montana espresso _____ 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

Wild berry tartlet _____ CHF 14.00

Affogato

vanilla ice cream, espresso, whipped cream _____ CHF 9.00

Valais cup

apricot sorbet, Morand apricot 43% _____ CHF 13.00

Pink Sgropino

raspberry sorbet, Vodka & Prosecco _____ CHF 12.00

Homemade ice cream and sorbets

vanilla, chocolate, caramel, straciatella, pistachio, lemon, apricot, raspberry Per scoop _____ CHF 4.00

Our digestifs

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.



Les pièces de 20 centimes falsifiées par Farinet.

