

TO START

Perfect egg 63°C

pan-fried foie gras escalope, Camargue salt, black truffle and crunchy kataifi _____ CHF 24

Beef carpaccio

apple celery marinated in chervil, zucchini à la scapece _____ CHF 27

Bluefin tuna tataki in pistachio crust

eggplant caviar, marinated red onions, soy mayonnaise _____ CHF 30

Baked eggplant Mille-feuille

_____ CHF 22

Semi-cooked foie gras torchon

candied onions, beetroot coulis, Génépi ice cream _____ CHF 29

THEN...

Scialatelli all'Amalfitana

homemade pasta, tomatoes, eggplants, smoked scamorza cheese _____ CHF 27

Ravioli stuffed with burrata

butter, sage, peanut bread crisp _____ CHF 27

Tagliatelle with white ragu

Beef stew, chanterelles and basil pesto _____ CHF 28

Calamarata with bluefin tuna Genovese

_____ CHF 29

Risotto tenuta margherita

shellfish sauce, sautéed morels _____ CHF 30

Wheel of cheese (Pecorino)

Tagliolini alla gricia, Pecorino & Guanciale _____ CHF 32

THE MEATS

Beef Fillet with Béarnaise Sauce

seasonal vegetables, crispy potatoes _____ CHF 50

Rossini beef fillet

grilled beef, pan-fried foie gras scallop, shavings and black truffle juice, seasonal vegetables, crispy potatoes _____ CHF 53

Breaded Veal Scallop (Milanaise style)

arugula with balsamic vinegar, cherry tomatoes, Parmesan shavings, crispy potatoes _____ CHF 49

Slow-cooked Irish rack of lamb in pistachio crust

cooking juice, vegetables, crispy potatoes _____ CHF 48

Grilled beef entrecote with herbs

Café de Paris butter, vegetables, crispy potatoes _____ CHF 48

- All our dishes are served with crispy potatoes

THE FISH

Löe Perch

from the pure waters of the Lötschberg massif, accompanied by mixed salad and crispy potatoes _____ CHF 45

Holy stone fish fillet with saffron and salmon roe

smashed potatoes _____ CHF 39

Steak of sea bream

tomato coulis, black olives, capers _____ CHF 38



OUR WINKS

Minute Beef Tartare (180gr)

knife-cut beef

CHF 38

Amberjack Tartare (150gr)

marinated in lime, wakame and roasted poppy

CHF 28

Panuzzo burger (typical Neapolitan panini on a pizza dough base)

minced beef steak, green salad, tomatoes, cocktail sauce, scamorza

CHF 25

- All our Panuozzi are served with crispy potatoes

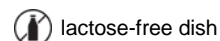
- Our tartares are served with toast bread from the Taillens bakery and with crispy potatoes

THE « KIDS »

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

Dear guests,

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



Meat origin : beef (Switzerland), veal (Switzerland and austria), lamb, (Irelande), duck foie gras (Belgium, Hungary),

Fish origin : perch fillet (Switzerland), Holy Stone (Pacific Ocean), Tuna (Japan)

Salmon (Norway), Salmon eggs (Norway), Sea bream (France), Amberjack (Japan), Crustaceans (France)

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



THE SWEETS

Our desserts are designed and produced in collaboration with the Tailens pastry team.

Chocolate cake

vanilla ice cream _____ CHF 15

Tiramisu revisited by Farinet

traditional recipe, dark chocolate shell, drizzled with roasted Crans-Montana espresso _____ CHF 14

Tarte Tatin

caramelized « upside-down » cooked apples, Breton shortbread, caramel sauce, vanilla ice cream _____ CHF 13

Am I a Gourmet ?

a collection of sweets to accompany your coffee _____ CHF 13

Squash with a scoop of vanilla ice cream

gold medal-winning product at the Swiss Bakery Trophy 2024, created by Céline Buissonnier. (46% milk chocolate mousse, gin-soaked sacher biscuit, pumpkin seed praline, vanilla cream, gluten-free) _____ CHF 12

Affogato

vanilla ice cream, espresso, whipped cream _____ CHF 9

Valais cup

apricot sorbet, Morand apricot 43% _____ CHF 13

Homemade ice cream and sorbets

vanilla, chocolate, caramel, stracciatella, pistachio, lemon, apricot, raspberry Per scoop _____ CHF 4

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



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
Amaretto 28%	CHF 9
Grappa di Barolo 44%	CHF 14
Grappa di Barbaresco 40%	CHF 14
Grappa di Moscato 42%	CHF 12
Genepi d'Anniviers 41%	CHF 9
Calvados 40% vieille prune	CHF 11

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 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 success 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



Les pièces de 20 centimes falsifiées par Farinet.

