


TO START

Baked eggplant Mille-feuille  _____ **CHF 23**

Oven-roasted marrow bone
red cabbage and shallot confit _____ **CHF 24**

Perfect egg 63°C 
artichokes, Camargue salt, cheese mousse and crunchy kataifi _____ **CHF 25**

Semi-cooked beef 
artichokes in two textures, aioli sauce _____ **CHF 28**

Bluefin tuna carpaccio  
crunchy asparagus salad, pickled red onions, saffron mayonnaise _____ **CHF 30**

THEN...

Scialatelli all'Amalfitana 
homemade pasta, tomatoes, eggplants, smoked scamorza cheese _____ **CHF 27**

Ravioli stuffed with burrata 
butter, sage, peanut bread crisp _____ **CHF 27**

Potato gnocchi
asparagus coulis, squid ink, shaved squid with lime _____ **CHF 29**

Porcini mushrooms and pesto genovese tagliatelle  _____ **CHF 29**

Tonnarelli with leeks
smoked bacon chips _____ **CHF 29**

Wheel of cheese (Pecorino) 
Tagliolini alla nerano
zucchini, pecorino, pepper and basil _____ **CHF 32**



THE MEATS

Slow-cooked braised beef

sauce, mashed potatoes and vegetables _____ CHF 42

Veal loin (250g) with morel mushroom sauce

vegetables and crisper potatoes _____ CHF 57

Slow-cooked Irish rack of lamb in pistachio crust

cooking juice, vegetables, crispy potatoes _____ CHF 48

Breaded Veal Scallop (Milanaise style)

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

Beef Fillet with Béarnaise Sauce

seasonal vegetables, crispy potatoes _____ CHF 50

- 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

Sole ballotine stuffed with spinach mugnaia style

asparagus sautéed in salted butter _____ CHF 42

Desalted cod steak

with bay leaf sauce, crushed carrots, sautéed green asparagus _____ CHF 39



OUR WINKS

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

minced beef steak, green salad, tomatoes, cocktail sauce, scamorza _____ **CHF 25**

Salmon Tartare (150gr)



marinated in lime, wakame and roasted poppy _____ **CHF 28**

Minute Beef Tartare (180gr)



knife-cut beef _____ **CHF 38**

- All our Panuzzo are served with crispy potatoes

- Our tartares are served with toast bread from the Tailens 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.



gluten-free



vegetarian dish



vegan dish



lactose-free dish

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 Tailens



THE SWEETS

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

Rum baba _____ **CHF 13**

Chocolate cake
vanilla ice cream _____ **CHF 15**

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 16**

Neapolitan tart
Ricotta tart, candied fruit and grains of wheat, caramel ice cream _____ **CHF 14**

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
Amaro Del Capo 35%	CHF 10
Grappa di Barolo 44%	CHF 16
Grappa di Barolo Stravecchia 40%	CHF 16
Grappa di Moscato Invecchiata 42%	CHF 14
Genepi d'Anniviers 41%	CHF 12
Calvados AOC 40%	CHF 14
Vieille Prune VSOP 41%	CHF 14

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 launche a real manhunt in the Salentse gorges, on the heights of Leytron (VS), Whether from fatigue o runder 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



Les pièces de 20 centimes falsifiées par Farinet.

