# **TO START**

Baked eggplant Mille-feuille 🕙	CHF 23
baked eggplant willie-ledine	0111 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	
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# THE FISH

Löe Perch (3)  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**

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

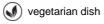
### THE « KIDS »

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

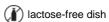
#### Dear guests,

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 Taillens 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 reportly 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 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 Farmet.



