










# TO START

- Baked eggplant Mille-feuille**  \_\_\_\_\_ **CHF 23**
- Oven-roasted marrow bone**  
*red cabbage and shallot confit* \_\_\_\_\_ **CHF 24**
- Perfect egg 63°C**  \_\_\_\_\_ **CHF 25**  
*artichokes, Camargue salt, cheese mousse and crunchy kataifi*
- Semi-cooked beef**  \_\_\_\_\_ **CHF 28**  
*artichokes in two textures, aioli sauce*
- Bluefin tuna carpaccio**   \_\_\_\_\_ **CHF 30**  
*crunchy asparagus salad, pickled red onions, saffron mayonnaise*

# THEN...

- Scialatelli all'Amalfitana**  \_\_\_\_\_ **CHF 27**  
*homemade pasta, tomatoes, eggplants, smoked scamorza cheese*
- Ravioli stuffed with burrata**  \_\_\_\_\_ **CHF 27**  
*butter, sage, peanut bread crisp*
- Potato gnocchi**  
*asparagus coulis, squid ink, shaved squid with lime* \_\_\_\_\_ **CHF 29**
- Porcini mushrooms and pesto genovese tagliatelle**  \_\_\_\_\_ **CHF 29**
- Tonnarelli all'amatriciana**  
*Tomato sauce, onions, smoked guanciale* \_\_\_\_\_ **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 Tailens 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.

<b>Limoncello 32%</b>	<b>CHF 9</b>
<b>Amaro Del Capo 35%</b>	<b>CHF 10</b>
<b>Grappa di Barolo 44%</b>	<b>CHF 16</b>
<b>Grappa di Barolo Stravecchia 40%</b>	<b>CHF 16</b>
<b>Grappa di Moscato Invecchiata 42%</b>	<b>CHF 14</b>
<b>Genepi d'Anniviers 41%</b>	<b>CHF 12</b>
<b>Calvados AOC 40%</b>	<b>CHF 14</b>
<b>Vieille Prune VSOP 41%</b>	<b>CHF 14</b>

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.

