TO START

Baked eggplant Mille-feuille 🥑	CHF 24
Heart of smoked buffalo mozzarella Andalusian gazpacho, basil oil, farmhouse bread crisps	CHF 28
Cavaillon rockmelon panna cotta smoked buffalo mozzarella, D.O.P Parma prosciutto crisps	CHF 29
Ceviche-style salmon wakame, tortilla chips, Crispers potatoes	CHF 30
Semi-cooked veal 🕸 🕡 with tonnata sauce, green bean salad, red onions and pine nuts	
THEN	
Scialatelli all'Amalfitana 🐠	
homemade pasta, tomatoes, eggplants, smoked scamorza cheese	CHF 27
Tagliolini sautéed with chanterelles and basil pesto 🍑 🗈	CHF 29
Calamarata alla genovese with red tuna 🜓	CHF 30
Ravioli stuffed with burrata cheese 🕢	CHF 29
Risotto with morel mushrooms and velvety peas (**) black garlic and buffalo mozzarella	CHF 32
Wheel of cheese (Pecorino) Tagliolini cacio e pepe	CHF 32



THE MEATS

Slow-cooked lamb rump	0115.20
sauce, mashed potatoes and vegetables	CHF 39
Grilled veal ribs with St Bernard herbs 🕼	
barbecue sauce, Crispers potatoes, small salad	CHF 45
Breaded Veal Scallop (Milanaise style)	
arugula with balsamic vinegar, cherry tomatoes, Parmesan shavings, crispy potatoes	CHF 49
Veal loin (300g) with morel sauce	
vegetables and crisper potatoes	CHF 59
Grilled beef tagliata (200g) with herbs	
rocket salad with balsamic vinegar, cherry tomatoes, pickles and Parmesan shavings	CHF 48
Beef Fillet with Béamaise Sauce 🕸	
seasonal vegetables, crispy potatoes	CHF 52

- All our dishes are served with crispy potatoes

THE FISH

Löe Perch (a) from the pure waters of the Lötschberg massif, accompanied by a mixed salad and crispy potatoes	CHF 45
Grilled salmon steak with herbs virgin sauce and mashed potatoes	CHF 39
Tataki of red tuna with black poppy seeds tagliatelle of vegetables marinated in honey, wasabi mayonnaise	CHF 45



OUR WINKS

Panuozzo burger (typical Neapolitan panini on a pizza dough bas	e)
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minced beef, green salad, tomatoes, cocktail sauce, scamorza ______CHF 25

Red prawn tartare from Mazara del Vallo (160gr)

mojito essence, sprout mix, Crispers potatoes CHF 39

Minute Beef Tartare (180gr) 🕧

knife-cut beef, small mixed salad, Crispers potatoes _______CHF 38

- All our Panuozzi are served with crispy potatoes
- Our tartares are served with toast bread from the Taillens bakery and 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 (Ireland) **Fish origin**: perch fillet (Switzerland), red prawns (Sicily), tuna (Japan) salmon (Norway)

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.

Tarte Tatin caramelized « upside-down » cooked apples, Breton shortbread, caramel sauce, vanilla ice cream	CHF 14
Am I a Gourmet ? a collection of sweets to accompany your coffee	CHF 16
Home-made tiramisu savoy biscuits drizzled with coffee, mascarpone cream and cocoa powder	CHF 15
Mango cheesecake spéculoos biscuits, Philadelphia mousse, mango sauce	CHF 16
Lemon meringue tartlet lemon cream, Italian meringue	CHF 15
Profiteroles with vanilla ice cream	CHF16
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 prison in 1869, he disappeared and was later found in Valais, where he was counterfeiting 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 escaped several times, reportedly seducing the jailer's daughter, who helped him to escape.

Scammer or hero of freedom? In April 1880, the police launched a manhunt in the Salentse gorges, on the heights of Leytron (VS). Whether he died from fatigue or under the bullets of Gendarme Cyrille Rey of Corin, the mystery remains intact and conflicting versions exist to this day, even though the police at the time was in dire need of 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" ("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 Hood of the Alps is perpetuated for many years to come





Les pièces de 20 centimes falsifiées par Farinet.

