

# TO START

**Baked eggplant Mille-feuille**  \_\_\_\_\_ CHF 26

**Marinated red cabbage salad dressed with apple vinegar**   
*caramelized chestnut, crispy warm goat cheese croustis* \_\_\_\_\_ CHF 25

**Cured venison carpaccio**   
*rocket with balsamic, prunes, Parmesan shavings* \_\_\_\_\_ CHF 29

**Garlic sautéed mushrooms casserole**  
*bacon and quail eggs* \_\_\_\_\_ CHF 30

**Roast beef**    
*lamb's lettuce, grapes, pomgranate vinaigrette* \_\_\_\_\_ CHF 30



# THEN...

**Scialatelli all'Amalfitana**   
*homemade pasta, tomatoes, eggplants, smoked scamorza* \_\_\_\_\_ CHF 29

**Beef calamarata " alla Genovese "**  \_\_\_\_\_ CHF 30

**Sautéed tagliatelle with wild mushrooms** \_\_\_\_\_ CHF 29

**Potato gnocchi**  
*gorgonzola, sausage meat, pears* \_\_\_\_\_ CHF 30

**Morel mushrooms risotto with pumpkin velouté**    
*quail egg and black garlic* \_\_\_\_\_ CHF 32

**Wheel of cheese (Pecorino)**  
**Tagliolini cacio et pepe**  \_\_\_\_\_ CHF 33



# MEAT

## Grilled veal ribs with St Bernard herbs



barbecue sauce, Crispers potatoes, small mixed salad \_\_\_\_\_ CHF 45

## Breaded veal scallop (Milanaise style)

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

## Grilled beef tagliata (200gr) with herbs

rocket salad with balsamic vinegar, cherry tomatoes, pickles and Parmesan shaving \_\_\_\_\_ CHF 49

## Morel beef fillet



autumn vegetables, crispy potatoes \_\_\_\_\_ CHF 54

## Confit duck leg



cooking juice, pumpkin turmeric purée, braised red cabbage \_\_\_\_\_ CHF 42

## Hunter's venison stew

red cabbage confit, chestnuts, pears, Brussels sprouts, homemade spätzle \_\_\_\_\_ CHF 42

All our dishes are served with crispy potatoes

# FISH

## Löe Perch



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 40

## Oven-backed John Dory fillet

saffron sauce, Jerusalem artichoke velouté, pumpkin brunoise with thyme \_\_\_\_\_ CHF 39



# OUR WINKS

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

*minced beef, green salad, tomatoes, cocktail sauce, smoked scamorza* \_\_\_\_\_ **CHF 26**

## **Salmon Tartare (170gr)**

*wakame, sesame* \_\_\_\_\_ **CHF 38**

## **Minute beef Tartare (180gr)**

*knife-cut beef, small mixed salad, Crispers potatoes* \_\_\_\_\_ **CHF 38**

**-All our Panuzzos are served with crispy potatoes**

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

# THE «KIDS»

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

**Dear guest,**

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), Deer (Austria), Roe deer (Hungary and Poland), Wild boar (Austria)  
Sausage meat (Italy), Quail egg (France), Duck (France)

**Fish origin:** perch fillet (Switzerland), John Dory (Pacific Ocean), 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

Chestnut tart \_\_\_\_\_ CHF 15

Profiteroles with vanilla ice cream \_\_\_\_\_ CHF 16

## 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. 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 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 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 m<sup>2</sup>). 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.

