

TO START

- 🌿 **Baked eggplant Mille-feuille** _____ CHF 26
- Crispy cod croquette**
sautéed turnip greens, beetroot mayonnaise _____ CHF 29
- 🌿 **Raw bluefin tuna marinated in lime juice**
white beans with chives, red onions infused with apple cider vinegar _____ CHF 32
- 🌿 **Crunchy artichoke hearts**
Creamy potato mousseline with Pecorino cheese, rice crisps _____ CHF 27
- 🌿 **Buffalo cromesquis with three tomatoes**
grilled tomatoes, yellow tomato soup, bread crisps _____ CHF 28

THEN...

- 🌿 **Scialatelli all'Amalfitana**
homemade pasta, tomatoes, eggplants, smoked scamorza cheese _____ CHF 29
- 🌿 **Tortelloni with aubergines and salted ricotta**
ravioli stuffed with ricotta and country herbs, tomato sauce, aubergines and grated salted ricotta _____ CHF 30
- Calamarata alla genovese with bluefin tuna**
pasta with bluefin tuna, caramelised onions, cooking juices _____ CHF 30
- 🌿 **Potato gnocchi with basil pesto**
buffalo stracciatella and sun-dried tomatoes _____ CHF 26
- Tagliatelle with morel mushrooms**
beef reduction and juniper berries _____ CHF 32
- Tortellini in chicken broth**
brunoise of vegetables _____ CHF 24
- 🌿 **Wheel of cheese (Pecorino)**
Tagliolini cacio et pepe _____ CHF 32



THE MEATS

- 🍷 **Grilled beef fillet with herbs and Béarnaise sauce**
winter vegetables, crispy potatoes _____ **CHF 52**
- Breaded Veal Scallop (Milanaise style)**
arugula with balsamic vinegar, cherry tomatoes, Parmesan shavings, crispy potatoes _____ **CHF 49**
- 🌿 **Grilled beef tagliata (200g) with herbs**
crushed tomatoes with chives, Parmesan shavings, crispy potatoes _____ **CHF 49**
- Slow-cooked lamb shoulder**
cooking juices, mashed potatoes _____ **CHF 40**
- Mediterranean-style beef meatballs**
Sautéed tagliatelle with chives _____ **CHF 38**

- All our dishes are served with crispy potatoes

THE FISH

- Löe Perch**
from the pure waters of the Lötschberg massif, accompanied by a mixed salad and crispy potatoes _____ **CHF 46**
- 🌿 **Grilled salmon steak with herbs**
virgin sauce and mashed potatoes _____ **CHF 40**
- 🍷 **Bluefin tuna tataki (130g) with black poppy seeds**
black poppy seed crust, beetroot mayonnaise, farmhouse bread crisps _____ **CHF 32**



OUR WINKS

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

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

Salmon Tartare (170gr)

wakame, sesame _____ **CHF 38**

Minute Beef Tartare (180gr)

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

- All our Panuzzo 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)

foie gras (France), pork (Italy)

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 Tailens 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

Soft chocolate

ball of vanilla ice cream _____ CHF 16

Tart of the day

CHF 9

with scoop of ice cream _____ CHF 12

Affogato

vanilla ice cream, espresso, whipped cream _____ CHF 9

Valais cup

apricot sorbet, Morand apricot 43% _____ CHF 13

Limoncello Sgroppino

Lemon sorbet, Limoncello and Prosecco _____ CHF 14

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**

Liqueur de réglisse 25% _____ **CHF 10**

Grappa di Barolo La Nobile en barrique 40% _____ **CHF 16**

Grappa di Moscato L'Armonia en barrique 42% _____ **CHF 14**

Genepi d'Anniviers 41% _____ **CHF 12**

Calvados AOC 40% _____ **CHF 14**

Vieille Prune VSOP 41% _____ **CHF 14**

Williamine Morand 43% _____ **CHF 8**

Abricotine Morand 43% _____ **CHF 8**

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.

