

OUR TIMELESS CLASSICS

Green salad _____ CHF 9

Mixed salad _____ CHF 13

Soup of the day _____ CHF 18

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|-----------------------------------|--------------------|---------------------|
| ☛ Pasta with tomato sauce _____ | Children
CHF 18 | Main dish
CHF 22 |
| ☛ Pasta with Genovese pesto _____ | CHF 18 | CHF 22 |
| Pasta with Bolognese sauce _____ | CHF 20 | CHF 24 |

OUR ITALIAN CLASSICS

- ☛ Tagliatelle with Bolognese sauce
fresh pasta _____ CHF 28
- ☛ Gnocchi pesto
fresh gnocchi _____ CHF 26

OUR WINKS

Panuzzo burger (a traditional Neapolitan panini made with pizza dough)
beef mince, mixed greens, tomatoes, cocktail sauce, smoked scamorza _____ CHF 28

- ☛ Beef tartare, freshly prepared (180g)
- ☛ *hand-chopped beef, served with a small mixed salad* _____ CHF 39

-Our Panuzzo is served with crispers

-Our tartare is served with toasted bread from Tailens bakery and with crispers

TO SHARE OVER A DRINK

- ☛ Cherry tomato focaccia
- ☛ *cherry tomatoes, basil oil*
bruschetta-style (2 pieces) _____ CHF 22

Italian-style tapas
Parma ham, buffalo mozzarella
rocket and shavings of Parmesan with
crusty bread crisp _____ CHF 28



GETTING STARTED


- 🌿 Millefeuille aubergine gratin _____ CHF 26
- 🌿🌿🌿 A medley of crisp asparagus
button mushrooms and sun-dried tomatoes, with a lime vinaigrette _____ CHF 27
- 🌿 Soft-boiled egg coated in panko with crispy bacon bits
shredded red cabbage dressed with apple cider vinegar _____ CHF 29
- 🌿 Buffalo mozzarella skewers with black olive crumble
San Marzano tomatoes, basil, balsamic reduction _____ CHF 30
- 🌿 Scallop carpaccio
with lime emulsion, chervil and red radishes, and crisp artichoke flowers _____ CHF 36
- Raw beef tartare (150g)
wholegrain mustard, red onion pickles, Pecorino sauce _____ CHF 34

THEN

- 🌿 Scialatelli all'Amalfitana
homemade pasta, tomatoes, aubergines, scamorza (smoked cheese) _____ CHF 29
- 🌿 Ravioli stuffed with burrata
butter, sage, broad beans, roasted hazelnuts flavoured with lemon _____ CHF 32
- 🌿🌿 Tagliatelle with morel mushrooms and basil pesto _____ CHF 34
- 🌿 Tortelloni stuffed with ricotta
ricotta, wild herbs, Valais asparagus, basil oil and Parmesan shavings _____ CHF 30
- 🌿 Potato gnocchi
with creamy buffalo mozzarella, tomato and basil coulis, Sorrento-style _____ CHF 29
- 🌿 From the Pecorino wheel
Tagliolini with cheese and pepper _____ CHF 32



MEAT

 Grilled beef fillet with herbs and morel mushroom sauce
assortment of spring vegetables, crispers _____ CHF 54

Breaded veal escalope (Milanese-style)
rocket with balsamic vinegar, cherry tomatoes, shavings of Parmesan, crispers _____ CHF 49

Mediterranean-style beef meatballs
wild rice with chervil _____ CHF 38

Slow-cooked rack of lamb
with cooking juices, potato mousseline and vegetables _____ CHF 49

FISH

Löe perch
*from the pure waters of the Lötschberg massif,
accompanied by a mixed salad and crispy potatoes* _____ CHF 48

 Grilled sea bream fillet with herbs
asparagus sauce vierge and potato mousseline _____ CHF 46

Green curry prawn tails, flambéed with Cognac
with mashed green asparagus and tips _____ CHF 49

THE « KIDS »

For our younger guests, we offer the option of enjoying all our dishes in child-sized portions, with a 10% discount on the listed price (up to 12 years old)

Dear Customer,

On request, our staff will be happy to provide you with full details of the allergens contained in our dishes.

 gluten-free  vegetarian dish  vegan dish  lactose-free dish

Origin of our meat: beef (Switzerland), veal (Switzerland and Austria), lamb (Ireland)
foie gras (France), pork (Italy)

Origin of our fish: perch fillets (Switzerland), prawns (Sicily), tuna (Japan), salmon (Norway)

Our bread is handmade in Crans-Montana (CH) by Boulangerie Taillens.



CURRENT RECOMMENDATIONS

By Massimo Conte, Head Chef and his team

Buffalo ricotta cheesecake
savoury crackers, yellow 'Curé' tomato coulis,
Parma ham _____ CHF 30

🌿🌿 'Meracinque' risotto with asparagus
perfect 63°C egg, Pecorino cream soup _____ CHF 34

Confit of beef cheek
cooking juices, mashed green asparagus
and asparagus tips _____ CHF 42

OUR CURRENT FLAMBEED

Inside a Parmesan wheel

🌿🌿 *Tagliatelle with white asparagus from Valais and sautéed porcini mushrooms*

Starter _____ CHF 28

Main course _____ CHF 34

Please note that all our dishes are available to take away with a 10% discount



THE SWEETS

Our desserts are designed and produced in collaboration with the Tailleus 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

Coupe Farinet

pistachio ice cream, iced coffee cream, Chantilly cream, Speculoos _____ CHF 13

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 10% discount.

ZUM MITNEHMEN.... Alle unsere Gerichte sind auch zum Mitnehmen erhältlich mit einem Rabatt von 10%.



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** 4cl

Amaro Del Capo 35% _____ **CHF 10** 4cl

Liqueur de réglisse 25% _____ **CHF 10** 4cl

Grappa di Barolo La Nobile en barrique 40% _____ **CHF 16** 4cl

Grappa di Moscato L'Armonia en barrique 42% _____ **CHF 14** 4cl

Genepi d'Anniviers 41% _____ **CHF 12** 4cl

Calvados AOC 40% _____ **CHF 14** 4cl

Vieille Prune VSOP 41% _____ **CHF 14** 4cl

Williamine Morand 43% _____ **CHF 10** 4cl

Abricotine Morand 43% _____ **CHF 10** 4cl

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, le Robin des Bois Valaisan

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



The 20-cent coins counterfeited by Farinet.

