

OUR TIMELESS CLASSICS

Green salad _____ CHF 9

Mixed salad _____ CHF 13

🍴 Pasta with tomato sauce _____ Children _____ Main dish
CHF 18 _____ 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 28

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

Italian-style tapas
Parma ham, buffalo mozzarella,
rocket and shavings of Parmesan with
crusty bread crisps _____ CHF 29

Charcuterie board
Prosciutto di Parma, dried meat from Valais
dry-cured bacon, garlic sausage, buratta P.D.O _____ CHF 28



GETTING STARTED

- 🌿 Millefeuille aubergine gratin _____ CHF 26
- 🌿🌿🌿 Baked dish of seasonal mushrooms
garlic croutons _____ CHF 32
- 🌿 Crispy artichoke heart
mashed potatoes, béarnaise sauce _____ CHF 29
- 🌿 Salmon gravlax
aubergine caviar, cucumber mayonnaise _____ CHF 32
- 🌿 Buratta P.D.O
grilled vegetables, marinated in mint, bred crisps _____ CHF 30

THEN

- 🌿 Scialatelli all'Amalfitana
homemade pasta, tomatoes, aubergines, scamorza (smoked cheese) _____ CHF 29
- 🌿 Tagliatelle with porcini mushrooms and basil pesto _____ CHF 32
- 🌿 Gragnano paccheri with bluefin tuna Genovese-style _____ CHF 34
- 🌿 Ravioli stuffed with burrata
butter, sage and toasted almonds _____ CHF 30
- Potato gnocchi with smoked salmon
dill and sautéed courgettes _____ CHF 32
- 🌿 From the Pecorino wheel
Tagliolini with cheese and pepper _____ CHF 32



MEAT

**Grilled beef fillet with herbs and béarnaise sauce
assortment of vegetables, crispy potatoes** _____ CHF 54

 **Lamb chops à la plancha
chimichurri sauce, seasonal vegetables, crispy potatoes** _____ CHF 52

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

**Rosemary beef tagliata
Sautéed seasonal mushrooms, mixed vegetables, french fries** _____ CHF 50

FISH

**Löe perch
from the pure waters of the Lötschberg massif,
accompanied by a mixed salad and crispy potatoes** _____ CHF 50

**Bluefin tuna tataki
soy sauce marinade, black poppy seeds, cucumber salad** _____ CHF 48

 **Grilled sea bream fillet with herbs
sauce vierge, mashed potatoes** _____ CHF 44

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

🌿 **Bluefin tuna tartare**
marinated in lime, wakame, black poppy seeds, bread crisps _____ CHF 42

🌿 **Risotto with porcini mushrooms and cream of squash soup** _____ CHF 32

Beef fillet with seasonal mushrooms
mixed vegetables, crispy potatoes _____ CHF 56

OUR CURRENT FLAMBEED

Inside a Parmesan wheel

Rigatoni all'Amatriciana (tomato sauce, smoked guanciale, black pepper)

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.

