Autumn's menu

Starters

Mixed salad, small/large	8.-/14.-
Cream of pumpkin soup with chestnuts	10.-/14.-
Salad with smoked duck breast	13.-/22.-
Hare terrine	13.-
Spring rolls thaï Pork, shrimps, vegetables	14.-/23.-

Salads

Autumn salad with dried deer meat	23.-
Salad with smoked duck breast	22.-
Cocorico Salad Chicken, ananas, maïs, tomato	22.-
Farmer Salat Cheese, bacon, egg	22.-
Warm goat cheese salad	22.-

Vegetarian corner

Autumn's fresh pasta Chanterelles and boletes	24.-
Fresh pasta with mushrooms, lemon and leek	23.-
Lasagne with vegetables and goat cheese	24.-

Fish dishes

Perch fillets « Dent-du-Midi »	35.-
Prawns with garlic	35.-

Our fish are accompanied by a salad
+ french fries or rice.

Game dishes

Deer fillet with lingonberry sauce and garnish	36.-
Roe deer medallions with cider and garnish	39.-

Meat dishes

Horse fillet with mixed herbs	35.-
Entrecôte of beef, nature	37.-
butter Café de Paris or mixed herbs	4.-

Our meats are accompanied by french fries or rice.

Regional dishes

Cheese Fondue served in our Café	25.-
Valaisanne plate Dry bacon, dried beef, dried ham, cheese	18.-/27.-
Valaisanne dried beef	20.-/30.-
Rösti nature (with a green salad)	17.-
Rösti with choice of toppings (with a green salad) Maximum composition 3 ingredients : (egg, cheese, goat cheese, smoked ham, bacon, leeks)	25.-

Children's corner

Ham and french fries	12.-
Chicken-nuggets and french fries	13.-
Noodles Bolognese	12.-

Desserts

Dessert of the week	8.50
Toffy custard	8.-
Hot-cold, red fruits and vanilla ice cream	11.-
Chocolate cake Tonka bean and toffy mit Fleur de Sel	13.50

For a big choice of desserts please ask for our ice-cream menu !

Prices in CHF, VAT included