

Winter menu

Starters

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

Salads

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

Vegetarian corner

Fresh pasta with mushrooms, lemon and leek	23.-
Lasagne with vegetables and goat cheese	24.-

Seasonal dishes

Braised beef cheek	28.-
with potato rösti	
Papet vaudois	26.-
Leeks, potatoes and smoked sausage	
Black pudding	25.-
with potato rösti and applesauce	

Provenance des viandes et poissons

Porc : Suisse, boeuf : Suisse, Cheval: Argentine, agneau : Nouvelle-Zélande,
volaille : Pologne, France, Crustacés et poissons : Espagne, Inde, France

Fish dishes

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

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

Meat dishes

Horse fillet with mixed herbs	35.-
with french fries or rice	
Entrecôte of beef, nature	37.-
butter Café de Paris or mixed herbs	4.-
with french fries or rice	
Lamb fillet mit apples, pommes Duchesse	38.-

Regional dishes

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

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	13.50
Tonka bean and toffy mit Fleur de Sel	

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