

### **The starter:**

<b>Dried meat and bacon with herbs of the Valais « Artisan : fabrice Clavien to Mièges</b>	<b>CHF 25.-</b>
<b>The green salad Chez Maman and its homemade sauce</b>	<b>CHF 8.-</b>
<b>The homemade country terrine and its salad bouquet</b>	<b>CHF 15.-</b>
<b>The gravlax marinated Scottish salmon rolls, mango, lime and tarragon salad</b>	<b>CHF 27.-</b>
<b>The carpaccio of scallops, salt of Guerande, olive oil &amp; lemon zest, mesclun salad and pomegranate seeds</b>	<b>CHF 24.-</b>
<b>Lamb's lettuce salad with "Melanosporum" truffle, olive oil, shaved parmesan and fleur de sel</b>	<b>CHF 28.-</b>
<b>Duck confit and its juice</b>	<b>CHF 18.-</b>
<b>Bone with golden moëlle in the oven, fleur de sel, cebettes &amp; toasted bread</b>	<b>CHF 19.-</b>

### **The raviolis and risotto:**

<b>Risotto with morels and fababeans</b>	<b>CHF 38.-</b>
<b>Homemade ravioli al brasato and its full-bodied juice</b>	<b>CHF 29.-</b>

### **The fish :**

<b>Snacky scallops, vanilla breaded compote, squash &amp; ginger</b>	<b>CHF 36.-</b>
<b>Roasted SKREI cod back with basquaise, homemade agria apple puree and shive</b>	<b>CHF 39.-</b>
<b>Seared turbot studs, citrus emulsion, sautéed purple artichokes and mashed apples</b>	<b>CHF 44.-</b>

Origin's fish : France -USA

**The meat :**

<b>Ham with bone sauce Madeira, smashed apple potatoes Agria and chive</b>	<b>CHF 35.-</b>
<b>Prime rib (2p./1kg), pepper sauce or coarse sea salt, seasonal vegetables</b>	<b>CHF 59./PP</b>
<b>Pan-fried beef rib tenderloin (300gr), morel sauce, mashed Agria potatoes with chives</b>	<b>CHF 56.-</b>
<b>Monsieur Muller's beef tartare with knife seasonings &amp; fresh herbs, French fries</b>	<b>CHF 38.-</b>
<b>The Milanese way elephant ear, seasonal vegetables &amp; fries</b>	<b>CHF 46.-</b>
<b>Fournier à Perly's IPS chicken cooked in a sauté pan and its juice, range of seasonal vegetables</b>	<b>CHF 33.-</b>
<b>The whole veal kidney, its mustard juice from Meaux, Homemade mashed apples</b>	<b>CHF 41.-</b>
<b>Homemade Beef Tails Parmentier Minced Meat</b>	<b>CHF 35.-</b>

Origin's meat : Switzerland, France , GB

**Fresh & ripened cheese platter** **CHF 15.-/PP**

**The sweets of Mom :**

<b>Granny Monique's apple pie</b>	<b>CHF 9.-</b>
<b>Brioche French toast, cream caramel, bourbon vanilla ice cream</b>	<b>CHF 14.-</b>
<b>The homemade thousand leaves with exotic's fruit, light cream and Passion sorbet ice cream</b>	<b>CHF 15.-</b>
<b>The delicacy with chestnuts, double cream of Gruyère &amp;</b>	

<b>glazed chestnut</b>	<b>CHF 15.-</b>
<b>butterscotch pudding from Chez Maman</b>	<b>CHF 10.-</b>
<b>Gourmet coffee with six sweets</b>	<b>CHF 15.-</b>
<b>Our choice of seasonal ice cream &amp; sorbets</b> <i>The scoop</i>	<b>CHF 4.-</b>



*\* The dishes offered on the menu, which are not marked with an asterisk (\*), are entirely prepared on-site using raw products and traditional kitchen products according to the criteria of the «homemade» label established by the French-speaking federation of consumers*