

## **Starter :**

<b>Dried meat slate and dried bacon with Valais herbs (artisan Fabrice Clavien in Miège)</b>	<b>CHF 26.-</b>
<b>The rampon salad of Chez Maman and his home made dressing</b>	<b>CHF 9.-</b>
<b>Homemade pistachio country terrine and salad bouquet</b>	<b>CHF 16.-</b>
<b>Swiss salmon tartare from Grisons with citrus, avocado, shallot, olive oil and fresh herbs</b>	<b>CHF 25.-</b>
<b>The perfect egg and kale stew with black truffle</b>	<b>CHF 24.-</b>
<b>Steamed warm artichoke salad, Paris mushrooms and gribiche sauce</b>	<b>CHF 18.-</b>

## **Risotto and pasta**

<b>Spaghetti with tomato, lemon and peperoncini</b>	<b>CHF 26.-</b>
<b>Risotto with two Swiss cheeses and spinach shoots</b>	<b>CHF 39.-</b>

## **Fish :**

<b>The cod cobblestone Skrei on plancha, olive oil, salt flowers, stir-fry fresh spinach and mashed apple</b>	<b>CHF 39.-</b>
<b>Seared scallops, endive and tomato fondue and tarragon and mashed apple</b>	<b>CHF 38.-</b>
<b>The wing of thick skate, sparkling butter with capers and lemon, and mashed potatoes</b>	<b>CHF 42.-</b>

Origin /oyster-France/ Ray wing France /Scallops-UK/Cod France

**Meat and poultry :**

**The pot of beef and marrow with vegetables** CHF 39.-

**The thick slice of pan-fried veal liver, candied onions and Chez Maman sauce**  
CHF 42.-

**Beef entrecôte pan-fried (280gr), seasonal vegetables, homemade fries and Rose Marie sauce with butter and herbs** CHF 54.-

**Swiss IP poultry cooked in a frying pan, its juice and a pan of winter vegetables**  
CHF 39.-

**Chez Maman's Beef Tartare with a Knife with condiments, fresh herbs and homemade fries** CHF 39.-

Origin's meats: poultry Switzerland/ Beef Switzerland-Germany/Veal Switzerland-UE



**\* The dishes proposed on the menu, which are not marked with an asterisk (\*) are entirely made on site from raw products and traditional kitchen products according to the criteria of the «homemade» label established by the French-speaking consumers' federation (FRC), GastroSuisse, Taste Week and Slow Food CH**

**Our selection of cheese**

**CHF 16.-/PP**

**The desserts of Chez Maman :**

**Apple pie of Mamie Monique**

**CHF 9.**

**Vanilla flan, caramel from Chez Maman**

**CHF 14.-**

**Gourmet coffee with six sweets**

**CHF 15.-**

**French toast, butterscotch, vanilla bourbon ice cream**

**CHF 15.-**

**Our choice of seasonal ice cream and sorbets (the scoop)**

**CHF 4.-\***

**We are happy to give you detailed information on the possible presence of allergens in dishes/preparations.  
In case of allergy or intolerance, please contact our staff who will gladly inform you**