

WELCOME TO THE CHALET

AS AN APERITIF OR TO SHARE

CHF

ANNIVIERS RACLETTE CHEESE STICKS

Paned Anniviers Cheese Sticks 3,5 ou 7 pieces

5.- / 8.- / 10.-

SMALL OR LARGE ANNIVIERS BOARD

Assortment of dried meats from Salaisons d'Anniviers

22.- / 38.-

SMALL OR LARGE PLANK OF DRIED MEAT

Dried beef from Salaisons d'Anniviers

22.- / 38.-

STARTERS

CHF

SMALL OR LARGE GREEN SALAD

Served with a homemade vinaigrette

5.- / 9.-

SMALL OR LARGE MIXED SALAD

Green salad and raw vegetables, served with a homemade vinaigrette

8.- / 15.-

BREADED GOAT'S CHEESE SALAD

Mixed salad and warm goat's cheese with honey in brick pastry

18.-

SEASONAL VEGETABLE SOUP

12.-

WEEKLY SPECIAL (see blackboard)

(see blackboard)

« LE MEILLEUR VIN N'EST PAS FORCÉMENT LE PLUS CHER, MAIS CELUI QU'ON PARTAGE » GEORGES BRASSENS

LES PLATS DU CHALET

CHF

TRADITIONAL BEEF TARTARE (CH)

Served with home fries, toast and green salad

34.-

ITALIAN" BEEF TARTARE (CH)

Parmesan, Pesto and tomato confit, home fries, toast and green salad

36.-

WALKER'S BURGER (CH)

Minced beef steak, Anniviers raclette cheese, fried onions, sun-dried tomatoes, bacon, house salad and dressing, served with home fries and green salad

29.-

GOURMET BURGER (CH)

Minced beef steak, Blueberry onion confit, bacon, goat cheese, arugula, served with homemade fries and a green salad

29.-

SUMMER VEGETABLE PLATE

22.-

FILLET OF TROUT FROM THE VALAIS (CH), VIRGIN SAUCE

Low temperature cooking, one choice of filling

34.-

BUTCHER'S CUT (CH) 200 GR

Homemade tartar sauce or butter, one choice of garnish

39.-

WEEKLY SPECIAL (see blackboard)

(see blackboard)

CHOICE OF TOPPINGS :

Home fries, Mixed salad, Steamed potatoes, Pan-fried vegetables

5.-/suppléments

« LA CUISINE EST LE CŒUR DU RESTAURANT, LE SERVEUR SES BRAS, LES CLIENTS SON ÂME » RODOLPHE LECOMTE

WEEKLY SPECIAL

EVERY WEEK FROM THURSDAY TO SUNDAY LUNCH
(See blackboard)

FONDUES FROM THE ANNIVIERS CHEESE DAIRY (MIN 2 PERS)

CHEESE FONDUE

Vacherin, Gruyère and raclette d'Anniviers

26.-/ pers

TOMATO FONDUE

Cheese fondue with tomato sauce, served with potatoes

28.-/ pers

FONDUE WITH ONION CONFIT, BLUEBERRIES, AND APRICOT LIQUEUR

Cheese fondue with onion confit, blueberries, and apricot liqueur

28.-/ pers

RACLETTE EVENING EVERY WEDNESDAY :

- ❖ The portion **5.5-**
 - ❖ All you can eat **35.-**
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ANNIVIERS CHEESE CRUSTS

ANNIVIERS CHEESE CRUST

Homemade bread, Anniviers raclette cheese, white wine, homemade pickles

21.-

THE FULL CRUST

Anniviers cheese crust, fried egg and cured ham

25.-

LES PIZZAS

ILLHORN 2717M Homemade tomato sauce with mozzarella, oregano and olives	18.-
TOUNOT 3017M Homemade tomato sauce, mozzarella, mushrooms, cooked ham, olives	20.-
BELLA-TOLA 3024M (CALZONE) Homemade tomato sauce, mozzarella, mushrooms, cooked ham, egg	22.-
BEC DES BOSSONS 3149M Cream, mozzarella, bacon, mushrooms, goat's cheese, fried onions	24.-
DIABLONS 3609M Homemade tomato sauce, mozzarella, candied peppers, chorizo, sun-dried tomatoes	23.-
OBERGABELHORN 4063M Cream, goat's cheese, walnuts, honey, rucola	23.-
BISHORN 4153M Homemade tomato sauce, mozzarella, Anniviers raclette, goat's cheese, parmesan	24.-
ZINAL ROTHORN 4221M Homemade tomato sauce, mozzarella, cured ham, sun-dried tomatoes, parmesan, rucola	25.-
DENT BLANCHE 4357M Cream, mozzarella, smoked trout, sun-dried tomatoes, parmesan, rucola	25.-
CERVIN Cream, mozzarella, smoked trout, mushrooms, parmesan, rucola, egg, peppers	27.-
WEISSHORN 4063M Homemade tomato sauce, Anniviers raclette cheese, dried meat, dried apricots	27.-

« LA PÂTE À PIZZA EST FAITE MAISON » LA CHEFFE DE CUISINE

CHILDREN'S MENU (up to 12 years) **CHF 18**

A SMALL GLASS OF SYRUP OF YOUR CHOICE

COOKED HAM AND CHEESE PIZZA

OR

MINCED STEAK, HOME FRIES OR VEGETABLES

A SCOOP OF ICE CREAM

OR

CHOCOLATE FONDANT

DESSERTS

TIRAMISÙ OF THE MOMENT	9.-
PIES OF THE MOMENT	8.-
CHOCOLATE BROWNIES AND NUTS MOUSS	9.-
WEEKLY SPECIAL (see blackboard)	(see blackboard)
FRESH FRUIT SALAD INFUSED WITH FRESH MINT	7.5.-
VALAIS SORBET Apricot sorbet with apricot brandy	10.-
ARTISANAL ICE CREAMS FROM THE ALPS (Vanilla, Chocolate, Coffee, Caramel, Apricot, Lemon, Blueberry, Strawberry)	
1 SCOUP	4.-
2 SCOUPS	8.-
3 SCOUPS	12.-
WHIPPED CREAM SUPPLEMENT	1.50

« LA GASTRONOMIE EST L'ART DE MELANGER LES INGRÉDIENTS POUR CRÉER DU BONHEUR » THEODORE ZOLDIN