chandolin
boutique hotel

SUMMER MENU

STARTERS	CHF
○❀Summer mountain's salad: mesclun, raw and cooked vegetables with serac cheese from the valley	18.-
❀♦Buffalo mozzarella from Val de Travers, heirloom tomatoes, crispy onions and aged balsamic vinegar	24.-
○ Selection of cold cuts from our local butcher "La Vallée" and local cheese	28.-
○ Bremgarten salmon trout like a ceviche, lime, coriander, chilli and spring onion	32.-

MAIN COURSES	
○❀Risotto carnaroli with our cow's cheese "Titeuf" and an herbal sorrel sauce *(minimum 2 people, price per person)*	28.-
❀ Purple eggplants, hearth of ox tomatoes fondue, sweet peppers, sbrinz cheese and basil foam	30.-
○ Pike perch filet from our lakes, escabeche sauce and pearl barley	46.-
○ Pork cheek confit with pinot noir and red onions, country bacon and Ticino crunchy polenta	46.-
○ Herens beef cut, shallots sauce, stuffed zucchini and sautéed potatoes	54.-
❀ Cheese fondue moité-moitié *(minimum 2 people, price per person)* *Served only for lunch on our terrace*	28.-
Special of the day *(depending on the arrival, price on request)*	

CHEESE & DESSERTS	
❀ Regional cheese platter	16.-
Dessert of the day	14.-
❀ Chocolate soufflé with local black cherries	16.-
❀ Valais roasted apricot, almond biscuit, blancmange with abricotine and tonka bean granita	16.-
❀ Selection of our homemade ice cream and sorbet (one scoop)	4.-

○ gluten free
♦ lactose free
❀vegetarian

Our staff is at your disposal to inform you about allergens
7.7% VAT and service included