

Summer Collection 2019

**COLD AND HOT STARTERS**

CHF

- o ⊕ Selection of Swiss **tomato** salad with ginger vinaigrette 22.-
- o Carpaccio of **perch** fillet from Lötschberg, vegetable semolina & lemon from Kalamansi 36.-
- Seared duck foie gras with candied **apricots** from Valais, fresh almonds 32.-
- o ⊕ **Eggplant** caviar with crunchy vegetables from Valais, yarrow 26.-
- o Salad of **green beans**, swollen silenus shoots, shallot vinaigrette, ground elder 24.-

**SOUP**

- ⊕ Gaspacho of **Valais' cherry**, serac quenelles from Rouaz alps 20.-

**LAKES & RIVERS**

Braised **Lötschberg perch fillets**, barigoule artichokes, mashed potatoes and potato chips 46.-

Grilled **Arctic Char** fillet with small vegetables, virgin sauce flavored with herbs from mountains 42.-

**ALPINE PASTURE**

Fillet of Swiss **beef** with fried chanterelles, Bone marrow and shallot confit, braised sucrine 56.-

**Squab of Bresse** pan-fried and roasted in casserole, herb crust, beans crumble, fine mashed potatoes 59.-

- Swiss **farmhouse veal** ribs cooked in a sautoir, veal juice, young carrots scented with meadow cumin 69.-

**SPIT ROAST OF THE DAY** (daily suggestions)  
*served with fine mashed potatoes*

- o Farmer Spring **chicken** | Switzerland 36.-
- o Suckling **pig** | Switzerland 42.-
- o Suckling **lamb** from Dents-du-Midi | Switzerland 44.-

**SIDE DISHES**

- o ⊕ Crispy **sucrine ribs** or mesclun salad 8.-
- o ⊕ Fried **potatoes** with mountain herbs 9.-
- o ⊕ Fine **mashed potatoes** 9.-

**REFINED SWISS CHEESE**

- o ⊕ Selection of three seasonal Swiss cheeses 15.-
  - o gluten free
  - ⊕ vegetarian
  - CHF 15.- supplement for our guests on half board
  - CHF 40.- supplement for our guests on half board

A special menu « **La Cantine de Chandolin** » is proposed for children up to 12 years old.

VAT 7.7% and service included

**GUIDED TOURS**

CHF

Depending on the season, our Chef, Stéphane Coco offers you gastronomic strolls to discover the flavors of our region in harmony with the climate, our mountains but also with those who live there. They can also be modified in a vegetarian version.

- **Ella's gardens** | in 4 services 95.-  
Four-course menu (without seared duck foie gras) served as a half-serving with a choice of meat
- **Flowers of the Alps** | in 5 services 120.-  
Five-course menu served as a half-serving with a choice of meat

**The same Menu is served for all guests.**

Gaspacho of **Valais' cherry**, serac quenelles from Rouaz alps



Carpaccio of **perch** fillet from Lötschberg, vegetable semolina & lemon from Kalamansi



Seared duck foie gras with candied **apricots** from Valais, fresh almonds



**Squab of Bresse** pan-fried and roasted in casserole, herb crust, beans crumble, fine mashed potatoes

or

**Spit roast of the day** daily suggestions served with fine mashed potatoes



**Valais' strawberries** vacherin & wild pepper, strawberries sorbet and his coulis

**Through the Seasons** | served for lunch only

Two or three-course menu served as a half-serving daily suggestions

	2 courses	48.-
	3 courses	58.-

**DESERTS**

(to be ordered preferably at the beginning of the meal)

- o ⊕ Assortment of homemade ice-creams and sorbets | 1 scoop 4.-
- ⊕ The drop of milk with Gruyère cream, whole milk ice cream, Dulcey chocolate cremeux 14.-
- o ⊕ **Valais' strawberries** vacherin & wild pepper, strawberries sorbet and its coulis 16.-
- ⊕ **Valais's apricot** scented with wood, tamarack sprout, apricot sorbet & almond cream 15.-
- ⊕ **Blueberry** like a pie and its rice pudding, blueberry compote and sorbet 14.-
- ⊕ The **chocolate** & vanilla cremeux, chocolate sorbet, streusel with Maldon salt flower 16.-

**ACTORS FROM VALAIS**

**The wild flowers and herbs** are picked in our mountains with passion by Pascale Haegler of Swiss Alpine Emotion in St. John. **Swiss meats** are being staled and prepared by the butcher of the Valley and Sutter butcher, the fish by the Valperca fish farms in Rarogne and Guibert in Chamby, the **dried meats** by Salaisons of Val d'Anniviers in Vissoie. **Valais' cheese** matured by Fromagerie d'Anniviers in Vissoie and La Grenette cheese dairy in Conthey. **Breads** come from the bakeries of Tailens in Crans Montana and Epiney in Sierre, **butter** from the pasture of Marais in Grimetz and **Sérac** from the pasture of Rouaz in St-Luc.

