

chandolin boutique hotel

MENU

The menu changes every day according to arrivals

STARTERS

CHF

Mixed green salad, wild herb salad from the mountain and crunchy seasonal vegetables with thin slices of fennel and sunflower seeds 22.-

Pumpkin soup, crunchy almonds and pumpkin oil 24.-

Swiss Mozzarella di buffala, black olive chips, tomato variation 32.-

Homemade marinated gravelax of salmon smoked with the scent of Chandolin, served with its fresh tomato cream 34.-

MAIN COURSES

Saffron risotto with romanesco broccoli, Parmesan 24 months 34.-

Paccheri, type of Italian pasta, venison stew with aubergine 42.-

Pork belly from the Boucherie de la Vallée cooked at low temperature, apricot and carrot flavours, reduced sauce 44.-

Snacked trout filet with bok choy leaves and fish mayonnaise 46.-

Rib of beef (~1kg) from the Boucherie de la Vallée for two people, sautéed green beans and roasted potatoes 168.- /2 people

Side dishes : Sautéed green beans 5.-

Roasted potatoes 5.-

CHEESES & DESSERTS

Cheese plate (4 varieties) 16.-

Cannolo, ricotta mousse and chestnut 15.-

Creamy yoghurt panna cotta served with a Swiss strawberry coulis and a verbena jelly 16.-

Gianduja and peanut butter chocolate fondant with a homemade sorbet 16.-

Selection of our homemade ice cream and sorbets (price per scoop) 6.-



ORIGINS OF MEAT AND FISH

Meat

Beef : Val d'Anniviers, Switzerland

Pork: Val d'Anniviers, Switzerland

Buffalo : Val de Travers, Switzerland

Hunting : Val d'Anniviers, Switzerland or Europe upon arrival

Fish

Salmon : Switzerland

Pike-perch : Switzerland

OUR LOCAL SUPPLIERS

The herbs and wild flowers on our plates are picked by Swiss Alpine Emotion



The Butchery « La Vallée » for the meats



The Dairy « Anniviers » for the cheeses of the valley



The Bakery « Salamin » in Grimetz for all breads



The Colline of Daval for our seasonal fruits, juices, some of our wines and after-dinner drinks



The eggs « Cocorico » from Aproz for the breakfast and the kitchen



Good Life Coffee, coffee merchant in Lausanne



The Chandolin Boutique Hotel is a member of Slow Food Switzerland

