

MENU

Our philosophy and priority are to offer you a maximum of quality, local, fresh, and seasonal products, even at an altitude of 2'000 meters high.

We thank you for your presence at the Chandolin Boutique Hotel and wish you "bon appetit".

STARTERS

CHF

- ⑤ Rampon and fennel salad, smoked Anniviers tomme, rhubarb vinaigrette 18.-
- ⑥ The perfect egg, lovage potatoes, grilled bacon 20.-
- Whitefish at 48°, chard and melilot 22.-
- ♥ Smoked beef fillet, coriander pesto, colrave 24.-

MAIN DISHES

- ⑤ Risotto of fregola sarda with wild garlic, earthy notes, Etivaz AOP 38.-
 - Salmon from the Grisons, crisped spinach, cauliflower, crayfish butter 44.-
 - Beef confit, preserved celery, grilled shallots, béarnaise sauce 42.-
 - ♥ Stuffed saddle of lamb, ale and carrot bonbon, savory and cocoa jus 58.-
 - THE Prime Rib from Boucherie la Vallée, to share for two, chimichurri served with roasted potatoes and seasonal vegetables 168.-
- Choice of additional garnishes:
- Roasted potatoes 8.-
 - Seasonal vegetables 8.-

CHEESES & DESSERTS

- The Cheese Plate (selection of 3 local cheeses) 16.-
- Dark chocolate entremets, lightly spicy and coffee 18.-
- Rhubarb, shap's milk yaourt and walnuts 16.-
- ♥ Apple, homemade Bailey's and sorrel 16.-
- A selection of our homemade ice creams and sorbets 16.-

- ⑥ Gluten-free – Dishes on request
- ⑥ Lactose-free
- ⑤ Vegetarian
- ♥ Chef's choice



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Menu Illhorn

Whitefish at 48°, chard and melilo
or
Smoked beef fillet, coriander pesto, colrave



Salmon from the Grisons, crisped spinach,
cauliflower, crayfish butter



Beef confit,
preserved celery, grilled shallots,
béarnaise sauce



Cheese plate, extra 12.-



Dessert of your choice

CHF 78.-

Menu la Forêt

Rampon and fennel salad,
smoked Anniviers tomme, rhubarb vinaigrette



The perfect egg,
lovage potatoes, grilled bacon



Risotto of fregola sarda with wild garlic,
earthy notes, Etivaz AOP



Cheese plate, extra 12.-



Dessert of your choice

CHF 68.-



ORIGINS OF MEAT & FISH

Meats

Lamb : *Dents du Midi, Switzerland*

Beef: *Switzerland*

Prime Rib : *Anniviers, Switzerland*

Fishes

Spawn: *Switzerland*

Salmon: *Grisons, Switzerland*

OUR LOCAL SUPPLIERS

The Butchery « La Vallée » for the cold cuts, the Prime Rib and the cordon bleu from the kid's menu



La Fromagerie d'Anniviers for cheeses from the valley



Salamin Bakery in Grimentz for all types of bread



La Colline de Daval in Sierre for seasonal fruits, fruit juices, some of our wines and spirits



Felchlin, a company based in Schwyz, supplies our chocolates



Good Life Coffee, Lausanne roaster



Weisshorn Glacier Gin is homemade in Chandolin

