

EASTER MENU

Malakoff revisited with Valais AOP Dents-de-Lion raclette cheese & roasted pine nuts

Trio of roasted Loë perch Orange-infused white butter sauce
Red cabbage oil

Guinea fowl breast stuffed with fresh morels
Risotto cromesquis with a soft centre of Tomme Vaudoise cheese
Reduced sauce with caramelised shallots Fricassee of Valais
asparagus with wild garlic pesto

Rhubarb ice cream parfait & a selection of strawberry treats

Mini pistachio financier with morello cherries

CHF 68.

THE CHEF'S RECOMMENDATION

A thick cut of local pikeperch, roasted skin-side down
served on a bed of homemade sauerkraut from Champex-Lac
Small pearl onions glazed with saffron
White butter sauce made with Gamaret from Geneva
Steamed potatoes

CHF 32.-

VEGETARIAN DISH

A creamy risotto with fresh morel mushrooms
A selection of green and white asparagus from Saillon
A perfectly poached egg with wild garlic pesto

CHF 32.

Our dishes may contain allergens.
Our staff are on hand to provide further information on this matter.