



Olga & Alain Grosjean
www.au-cheval-blanc.ch
Grand-Pont 23, 1950 Sion

"LOË" PERCH FILLETS from Valais, Meunière Style



Perch raised in the
pure spring waters of the
Lötschberg, served with matchstick
fries, mixed salad, lemon,
and homemade tartar sauce

200g Fr. 42.-

APPETIZER TOASTS

Hérens Beef Tartare

6 pces Fr. 14.-
12 pces Fr. 24.-

Two-Salmon Tartare from Scotland

6 pces Fr. 14.-
12 pces Fr. 24.-

Provençal Flavors

Green and black olive tapenade,
red pesto, darissa
6 pces Fr. 14.-
12 pces Fr. 24.-

Homemade Foie Gras

6 pces Fr. 24.-
12 pces Fr. 44.-

OYSTERS

Gillardeau No. 4
Per piece Fr. 5.-

CHILDREN'S PLATES

Fresh fish or beef steak,
Swiss Terroir fries, green salad
and carrots
Fr. 19.-

Perch fillets, Swiss Terroir fries
and salad
Fr. 24.-



Land & Sea



Ask for our dessert
and wine menu!

SALADS & OTHER COLD DISHES

Mixed greens assortment

Small crudités plate

Large crudités plate

with a farm egg from Monteiller Farm in Icogne/VS and fresh or alpine cheese (depending on season)

"Mayens" Salad with a farm egg, croutons, bacon bits,
fresh or alpine cheese, alpine cheese

Two-salmon tartare (organic fresh from Ireland & smoked from Scotland), crudités, Swiss Terroir fries, baguette

Duo of fish carpaccios Vietnamese tuna "Florentine-style"
& organic Irish salmon with Asian flavors, Swiss Terroir fries

Homemade Landes foie gras terrine Moscato and pear honey jelly, dried fruits and walnuts

Starter Main

Fr. 9.⁵⁰

Fr. 14.⁵⁰

Fr. 26.-

Fr. 16.-

Fr. 26.-

Fr. 26.-

Fr. 39.-

Fr. 26.-

Fr. 39.-

Fr. 29.-

THE MUST-HAVES

1kg of Mussels, Swiss Terroir Fries

Feb to June: Rope-grown mussels from Ireland or spring mussels from the Adriatic, Italy
July to Jan: AOP Bouchot Mussels from Mont-St-Michel

House style : shallots, garlic, herbs, white wine, served with a 3dl cellar beer from the Valaisan Brewery

Marinière : shallots, garlic, herbs, white wine

Provençale : shallots, garlic, herbs, tomato

Poulette : shallots, garlic, chives, cream

Warm & Cold Seafood Medley Fish and seafood (depending on availability)
with curry and seaweed, rice dome and pickled ginger

Shrimp Tails wild or farmed (depending on supply) With garlic and candied ginger, served with aromatic rice dome

Fresh Pasta with Canadian Lobster (½ pce, 300-400g) With a tomato bisque sauce

Fish Parillada (5 varieties depending on availability, 250g) Served with seasonal vegetables, rice dome, and seaweed

Royal Fish Parillada (4 varieties depending on availability, 200g) with wild giant tiger prawn (~ 200g)
Served with seasonal vegetables, rice dome, and seaweed

* Zarzuela (min. 2 people)
220g wild fish (sea bass, monkfish, scorpionfish...), organic Irish salmon, langoustine,
shrimp, ¼ lobster, shellfish in marinière sauce with potatoes

* Bouillabaisse (min. 2 people)
250g wild fish (monkfish, scorpionfish, line-caught pollock, meagre...), cooked in fish soup and served
with garlic toasts, rouille sauce, olive oil potatoes

* Royal Bouillabaisse (min. 2 people) With ½ lobster, langoustine, and shellfish

* Valencian Paella (min. 2 people) Richly garnished with meat and seafood

* Royal Paella (min. 2 people) Includes ½ lobster per person

* Ideally by reservation, or allow 45–60 min wait depending on service

Price per person Fr. 64.-

Price per person Fr. 62.-

Price per person Fr. 78.-

Price per person Fr. 55.-

Price per person Fr. 75.-

For any questions about allergens, please ask our staff.

VEGETARIAN DISH

Seasonal vegetables,
olive oil and fleur de sel

Mushroom fricassée

Aromatic and Venere rice,

Seaweed and soy sauce

Swiss Terroir fries

Homemade mayo, aioli
and Provençal sauce

Fr. 35.-

HÉRENS BEEF

Knife-cut Tartare

garnished with crudités, Swiss Terroir fries,
baguette & butter

starter (120g) Fr. 26.-

main (200g) Fr. 39.-

Carpaccio "Florentine-style"

arugula, extra virgin olive oil, aged Modena
vinegar, Parmesan shavings, fleur de sel,
Swiss Terroir fries

starter Fr. 26.- / main Fr. 39.-

"Rossini" Style Steak

pan-seared fresh foie gras, black truffle from
Périgord or Italy (seasonal), red wine reduction,
seasonal vegetables

beef tenderloin (180g) Fr. 58.-

"Tuscan" Tagliata

arugula, extra virgin olive oil, aged Modena
vinegar, Parmesan shavings, fleur de sel,
Swiss Terroir fries

tenderloin (250g) Fr. 52.-

GRAND CRU ENTRECÔTE SWISS GOURMET

Aged on the bone for 6 weeks

"Tuscan" style

arugula, olive oil, aged vinegar, Parmesan,
fleur de sel, Swiss Terroir fries

250g Fr. 56.-

Fully garnished

served with seasonal vegetables,
mountain herb potatoes,
three homemade sauces

250g Fr. 62.-



VAT 8.1% included