



Summery Delights



SALADS AND OTHER COLD DISHES

"Mayens" Salad

With a farm-fresh egg from Monteiller in Icogne (Valais), croutons, bacon, alpine sérac cheese (Valais), and alpine hard cheese

Starter *Main*

16.- 26.-

Free-range Turkey "Tonnato"

(IP-Suisse certified)
served with crudités and
"Terroir Suisse" French fries

25.- 35.-

Carpaccio of Air-dried Beef from Hérens cattle (Valais)

by butcher Chez Léo in Les Haudères
Bresaola-style, with arugula, walnut oil
from the Severy mill (AOP Vaud),
Modena vinegar, fleur de sel,
Binn valley cheese shavings (Valais),
apricot chutney (Valais),
and herbed "comma" potatoes
from the Valais mountains

26.- 38.-

"Provençal Flavour" Plate

Fresh goat ricotta from the Besson family in Grimisuat, olive oil and olives from Provence, Provençal tapenades and sauces, cured Valais ham from Chez Léo in Les Haudères, fresh figs, tomatoes, melon, watermelon, and garden herbs

38.-

VAT 8.1% included