



# WELCOME TO THE CHALET

#### AS AN APERITIF OR TO SHARE

**ANNIVIERS RACLETTE CHEESE STICKS** 

CHF 5.- / 8.- /10.-

Breaded Anniviers raclette cheese 3.5 or 7 pieces

**SMALL OR LARGE CHALET BOARD** 22.-/38.-

Assortment of dried meats from Boucherie de Vissoie

SMALL OR LARGE DRIED MEAT BOARD 22.-/38.-

Dried beef from Boucherie de Vissoie

### **STARTERS & SALADS**

**SMALL OR LARGE GREEN SALAD** 5.-/9.-Served with homemade vinaigrette

**SMALL OR LARGE MIXED SALAD** 8.- / 15.-Green salad and crudités, served with homemade vinaigrette

**VEGETABLE CRISPS** 19.-

Crispy brick pastry, cooked summer vegetables and mixed salad

**SUGGESTION OF THE WEEK** (see slate)

SEASON VEGETABLE SOUP 12.-







CHF



#### **CHALET DISHES**

CHF

TRADITIONAL BEEF TARTAR (CH) CUT WITH A KNIFE

34.-

Served with home fries, toast and green salad

**TARTARE DU MOMENT (CH)** 

34.-

**BURGER DU MARCHEUR (CH)** 

29.-

Ground beef steak, Anniviers raclette cheese, fried onions, sun-dried tomatoes, bacon, house salad and sauce, served with home fries and green salad

**BURGER DU MOMENT (CH)** 

29.-

SUMMER VEGETABLE PLATTER



22.- VALAIS TROUT FILLET (CH), EXOTIC SAUCE VIERGE

35.-

Snacked filleted trout, choice of garnish

SUGGESTION OF THE WEEK

(see slate)

PIÈCE DU BOUCHER (CH) 200 GR

40.-

Morille sauce or homemade butter, your choice of garnish

**CHOICE OF TOPPINGS:** 

5.00/supplements

French fries, Mixed salad, Steamed potatoes, Pan-fried vegetables

#### "FAT IS LIFE" KARADOC

Bread from Boulangerie Salamin in Grimentz



# FONDUES FROM THE ANNIVIERS CHEESE DAIRY (MIN 2 PERS)



PLAIN CHEESE FONDUE Vacherin, Gruyère and raclette from Anniviers	26/ pers
TOMATO FONDUE Cheese fondue with tomato sauce, served with potatoes	28/ pers
ONION, BLUEBERRY AND APRICOT CONFIT FONDUE Cheese fondue with onion confit, blueberries and apricots	28/ pers
MOREL FONDUE Cheese fondue with dried morels	34/ pers
RACLETTE CHEESE CRUSTS	
ANNIVIERS CHEESE CRUST  Homemade bread, raclette cheese, white wine, homemade pickles	21
THE FULL CRUST Cheese crust, fried egg and cured ham	25
BLUEBERRY ONION CONFIT CRUST Cheese crust, blueberry onion confit and grilled bacon.	25

"THE KITCHEN IS THE HEART OF THE RESTAURANT, THE WAITER ITS ARMS, THE CUSTOMERS ITS SOUL" RODOLPHE LECOMTE



# WEDNESDAY RACLETTE EVENING

EVERY WEDNESDAY EVENING, WE OFFER RACLETTE, FONDUES AND PIZZAS.

The portionÀ Volonté40 .-

# SUGGESTIONS OF THE WEEK

EVERY WEEK FROM THURSDAY TO SUNDAY LUNCHTIME, THE CHEF SERVES UP DELICIOUS HOMEMADE DISHES BASED ON HER OWN IDEAS.

(See Slate)

"EVERYTHING IS HOMEMADE" SAYS THE HEAD CHEF



# **PIZZAS**

2
-
-
-
3
l
-



# CHILDREN'S MENU (up to 12 years) CHF 18

# A SMALL GLASS OF SYRUP OF YOUR CHOICE (LEMON, GRENADINE, MINT, BLACKCURRANT)

# HAM, CHEESE OR CHOPPED STEAK, HOME FRIES

# A SCOOP OF ICE CREAM OR A CHOCOLATE FONDANT

# **DESSERTS**

SUGGESTION OF THE WEEK	( see slate )	
VALAIS SORBET Apricot sorbet with apricot brandy		10
CHOCOLATE FONDANT, SPECULOOS MOUSSE		9
PIE OF THE DAY		8
TIRAMISÙ OF THE DAY		9

#### **GLACES ARTISANALES DES ALPES**

(Vanilla, Chocolate, Coffee, Caramel, Apricot, Lemon, Blueberry, Strawberry)

0	1 BALL	4
0	2 BOWLS	8
0	3 BOWLS	12.
0	CHANTILLY SUPPLEMENT	1