



## TO SHARE

Crispy langoustines served with Sriracha mayonnaise	36
Marinated fried chicken "Carbon"	22
Authentic Spanish croquettes	18
Iberian ham platter (100 g)	30
Swiss beef tartare prepared to order (80 g)	33

## STARTERS

Crispy egg served with mashed potatoes and a seasonal mushroom emulsion	18
Swiss trout tartare wrapped in avocado, with a ginger and orange vinaigrette	26
Sea bass carpaccio with lemon gel, chive mayonnaise and citrus notes	28
Warm Mountain leek salad with burrata and cherry tomatoes	18
The authentic Caesar salad "Ambassador style"	26

## ESSENTIAL SOUPS

Mountain mushroom soup	18
Traditional onion soup baked in puff pastry and gratinated with Valais raclette cheese	18
Country-style winter vegetable soup	16

## PASTA NOSTRA

Ricotta Tortellini with Mushrooms and Alpine Herbs	26
Pappardelle with Mountain Ragù	28
Spaghetti with Pecorino Romano and Black Pepper	26
Authentic Spaghetti Carbonara	26
Rigatoni with truffle cream	28



## OUR FISH

Salmon fillet served with beurre blanc, capers and seasonal vegetables	42
Sea bass prepared bouillabaisse-style, accompanied by melting potatoes and baby fennel	42
Scallop mille-feuille with pumpkin and porcini mushrooms, with a meunière sauce	48

## MEAT

Beef fillet served with roasted pear, mashed potatoes and black pepper sauce	60
Crispy veal sweetbreads accompanied by glazed carrots, sabayon and spice powder	45
Lamb chops served with herb jus and accompanied by an authentic ratatouille	55
Ribeye steak served with Café de Paris sauce and a nest of fries	53
Chicken supreme with morel sauce and mashed potatoes	45
The iconic raclette cheeseburger served with a nest of fries	36

## HOUSE CLASSICS FOR 2 PEOPLE

Chateaubriand served with seasonal vegetables, mashed potatoes and béarnaise sauce	110
Herb-roasted Landes chicken served with morel sauce and dauphinois potato gratin	95

## DESSERTS

Classic vanilla flan served with whipped cream	12
Chocolate, hazelnut praline, candied hazelnuts, hazelnut sauce and coffee ice cream	16
Oven-baked apple with Alpine spices, pine nuts and chestnut ice cream	12
Crêpe Suzette flambéed with Grand Marnier and served with vanilla ice cream	16
Italian tiramisù	12
Selection of artisan ice creams	14

### Origins:

Sea bass: Greece / Salmon: Norway / Scallops: France / Langoustines: Denmark / Chicken: Switzerland  
Lamb: Ireland / Beef: Switzerland / Bread: Switzerland / Toast bread, croissant bread and gluten-free bread: France  
Pork: Italy / Ham: Spain

Nous vous informons sur les ingrédients qui peuvent déclencher des allergies ou des intolérances, nos collaborateurs vous informeront volontiers sur demande. Tous les prix s'entendent en francs suisses/CHF, TVA de 8,1% comprise.