



TO SHARE

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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.