



STARTERS - SALADS - SOUPS

Delicately spiced beef tartare
on golden toast bread accompanied by homemade salted butter

27.50 / 37.00

Finished with a touch of cognac or whiskey on request
Surcharge 5.00

Green leaf salad with homemade dressing of your choice

8.50

Colourfully mixed salad freshly arranged, served with a dressing of your choice

10.50 / 16.50

Homemade dressings: French • Italians

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- Our prices are in Swiss francs and the statutory tax.



Summer duet from the old town
thin tomato slices, bufala mozzarella
refined with raspberry balsamic vinegar, accompanied by
refreshing homemade basil sorbet

15.50 / 21.50

Angleterre Selection
of regional meat specialities and mountain cheese, served with
rye bread, dried apricots and walnuts

18.50 / 28.00

Cucumber cold bowl
made from buttermilk, refined with fresh garlic and dill

13.50

Mediterranean tomato soup
gently seasoned with gin and refined with an airy cream topping

14.50

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FISH - MEAT

Crispy fried salmon fillet

served on a creamy lemon sauce, accompanied by creamy risotto and arugula

47.50

Sautéed loup de mer

accompanied by homemade gnocchi, finished with fluffy Nolly Prat sauce

48.50

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Roasted pork steak
homemade herb butter,
accompanied by crunchy French fries and seasonal vegetables

180gr 29.50 / 250gr 36.50

Pink roasted tagliata
served on arugula refined with olive oil, served with creamy risotto

180gr 47.50 / 250gr 58.50

Soft pink roasted duck breast with a finely tuned sour cherry sauce,
golden brown fried potatoes and market-fresh seasonal vegetables

46.50

Breaded pork schnitzel
French fries
and vegetables

27.50

Cordon bleu

from the pork kidney piece
(preparation time: 30 minutes!)

served with French fries and vegetable garnish

Cordon bleu «Natural»
the classic with ham and cheese

34.00

Cordon bleu «Chnobl»
Garlic, ham, cheese

36.00

Cordon bleu «Angleterre»
dried apricots, dried meat, raw ham, cheese

38.00

All our fish and meat dishes
we also serve as a fitness plate with a colourful salad
and homemade dressing of your choice

On request, we also serve side dishes for the fitness plate
Surcharge **CHF 5.00** per supplement

Side dishes for the fitness plate
French fries

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Fried potatoes
Risotto

CLASSICS AND VEGETARIAN DELICACIES

Creamy white wine risotto
with arugula
and crispy rye bread chips

28.00

Homemade Old Town Gnocchi
with Mediterranean Tomato Sauce
Arugula and grated cheese

29.50

Traditional Valais cheese slices*
bread, wine, ham, raclette cheese and egg, served with pickles and silver
onions

24.50

* Also available as a vegetarian version without ham

22.50

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SWEET SEDUCTIONS

Classic homemade tira mi sù
refined with a dash of amaretto
(non-alcoholic)

16.50

Cheesecake «Angleterre»
homemade, creamy-fine cheesecake
on a light base of figs and mascarpone

14.50

Creamy chocolate cake served with fine vanilla ice cream and fluffy whipped cream

12.00

homemade basil sorbet
refined with Salguescher sparkling wine

13.50

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Tasting Menu

from 2 persons

Delicately spiced beef tartare

on golden toast bread accompanied by fine salted butter
refined with a hint of cognac

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Mediterranean tomato soup

gently seasoned with gin and refined with an airy cream topping

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Sautéed loup de mer

accompanied by homemade gnocchi finished with fluffy Nolly Prat sauce

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homemade basil sorbet

refined with Salguescher sparkling wine

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Pink roasted tagliata (120g), served on arugula, refined with olive oil, served
with creamy risotto

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Cheesecake «Angleterre»

homemade, creamy-fine cheesecake
on a light base of figs and mascarpone

Experience the menu with matching wines for each course

per person
CHF 138.50

per person without wine accompaniment CHF 98.50

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