ANGLETERRE
RESTAURANT & LOUNGE
BRIG

STARTERS · SALADS · SOUPS

Deer carpaccio

thinly sliced, with marinated chanterelles
and refreshing grape sorbet

27.50 / 36.00

Green leaf salad

with a choice of homemade dressing

8.50

Mixed salad

freshly prepared, served with a choice of dressing

Homemade dressings: French · Italian

10.50 / 16.50

Autumn Stockalper salad

leaf salad with sautéed mushrooms, dried meat, shaved cheese and grapes,
finished with balsamic dressing

13.50 / 18.50

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→ Our prices are in Swiss francs and include statutory VAT.

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Angleterre platter

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

18.50 / 28.00

Carrot soup

gently spiced with ginger and finished with coconut milk

13.50

Cream of mushroom soup

finished with crispy bacon and a touch of crème fraîche

14.50

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FISH · MEAT

Crispy pan-fried salmon fillet

served with a creamy lemon sauce,
accompanied by homemade gnocchi

47.50

Pan-fried pork steak

with homemade herb butter,
served with crispy chips and seasonal vegetables

180 g 29.50
250 g 36.50

Cordon bleu nature, our classic

filled with ham and cheese
chips and vegetables

34.00

Entrecôte served medium

robust red wine sauce, accompanied by homemade spätzli
and seasonal vegetables

180 g 47.50
250 g 58.50

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VEGETARIAN DISHES AND CLASSICS

Unlucky Hunter's Plate

game accompaniments served with creamy mushroom sauce

28.00

Creamy mushroom risotto

with sautéed mushrooms and crispy rye bread chips

28.00

Homemade Old Town Gnocchi

with Mediterranean tomato sauce and grated cheese

29.50

Traditional Valais cheese toast*

bread, wine, ham, raclette cheese and egg,
served with gherkins and silverskin onions

24.50

*Also available as a vegetarian version without ham

22.50

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VENISON MENU

Pink-roasted duck breast

with a delicately balanced dried cherry sauce

46.50

Golden-fried venison escalope

served with a creamy chestnut and sea buckthorn sauce

47.50

Pink-roasted Deer entrecôte

served on game jus, finished with port

48.50

Tender-braised Wild boar cheeks

in a Moroccan-spiced jus, finished with dark chocolate

56.50

By advance order
Saddle of venison carved at the table

served on game jus, finished with port

from 2 people 58.50 per person

Our Venison accompaniments

homemade spätzli, grandmother's-style red cabbage,
glazed chestnuts, Brussels sprouts with bacon, white wine pear and lingonberry preserve

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SWEET TEMPTATIONS

Homemade Black Forest tiramisù

finished with a dash of alcohol-free amaretto

14.50

Pumpkin Pie "Angleterre"

homemade, smooth and creamy pumpkin cake

13.50

Creamy chocolate cake

served with fine vanilla ice cream and light whipped cream

12.00

Homemade chestnut mousse

finished with plum brandy

(contains alcohol)

15.50

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TASTING MENU

for 2 or more people

Deer carpaccio

thinly sliced, with marinated chanterelles
and refreshing grape sorbet

Carrot soup

gently spiced with ginger and finished with coconut milk

Crispy pan-fried salmon fillet

accompanied by homemade gnocchi
and finished with a light lemon sauce

Tender-braised Wild boar cheeks

in a Moroccan-spiced jus, finished with dark chocolate
game accompaniments
or

Medium- roasted beef entrecôte (120 g)

robust red wine sauce
game accompaniments

Pumpkin Pie “Angleterre”

homemade, smooth and creamy pumpkin cake

Enjoy the menu with matching wines for each course

per person
CHF 138.50
per person without wine pairing
CHF 98.50

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