ANGLETERRE
RESTAURANT & LOUNGE
BRIG

STARTERS · SALADS · SOUPS

Beef Carpaccio

Thinly sliced, with rocket, Grana Padano,
cherry tomatoes and walnut dressing

27.50 / 36.00

Beef Tartare

Egg yolk cream, fried capers, gherkins,
shallots, mustard seeds and homemade brioche

80 g 27.50
160 g 36.00

Green leaf salad

With a choice of homemade French or Italian dressing

8.50

Mixed salad

Freshly prepared, with a choice of homemade French or Italian dressing

10.50 / 16.50

Winter Stockalper salad

Leaf salad, dried meat, shaved cheese and seasonal fruit,
with balsamic dressing

13.50 / 18.50

→ All prices are in Swiss francs and include statutory taxes.

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Angleterre platter

Regional meat specialities, mountain cheese, rye bread,
dried apricots and walnuts

18.50 / 28.00

Creamsoup of leek and potato

Homemade croutons and fried julienne of leek

13.50

Creamsoup of white bean

Roasted pumpkin, garlic crisps and crispy bacon

14.50

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FISH · MEAT

Crispy pan-fried Salmon fillet

Tomato and basil beurre blanc,
braised fennel, dill and fregola

48.00

Pan-fried Pork Steak

With homemade herb butter,
crispy French fries and vegetables

180 g 29.50
250 g 36.50

Entrecôte served medium

Béarnaise sauce, golden potato gratin and vegetables

180 g 48.50
250 g 59.50

Pink-roasted Duck breast

Asian-style jus, creamy mashed potatoes,
and sous vide chicory with oranges

48.50

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VEGETARIAN AND CLASSICS

Aubergine gratin

Topped with mozzarella, tomato sauce and crispy quinoa

28.00

Creamy pumpkin Risotto

With Taleggio, roasted pumpkin and pumpkin seeds

28.50

Homemade Gnocchi

Broccoli cream, Gorgonzola and confit tomatoes

29.50

Traditional Valais cheese toast*

Bread, wine, ham, raclette cheese and egg,
served with gherkins and pickled pearl onions

24.50

*Also available as a vegetarian option without ham

22.50

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Cordon bleu

All varieties are made with pork loin, served with French fries and vegetables
Preparation time 30 minutes

Cordon bleu «Classic»

The classic with ham and cheese

35.00

Cordon bleu «Garlic»

Garlic, ham and cheese

36.00

Cordon bleu «Bacon and onion»

Pan-fried bacon and onions, ham and cheese

37.00

Cordon bleu «Angleterre»

Dried apricots, cured ham and cheese

38.00

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SWEET TEMPTATIONS

Homemade Biscoff Tiramisù

Classic with Amaretto

14.50

«Angleterre» yoghurt cheesecake

With honey and raspberry ice cream

14.50

Toblerone Mousse

Served with caramel ice cream and cream

13.50

Crema Catalana with a crisp caramel crust

Vanilla ice cream

13.50

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TASTING MENU

For 2 or more Guests

Beef Carpaccio

Thinly sliced, with rocket, Grana Padano,
cherry tomatoes and walnut dressing

Creamsoup of white bean

Roasted pumpkin, garlic crisps
and crispy bacon

Crispy pan-fried Salmon fillet

Tomato and basil beurre blanc,
braised fennel, dill and fregola

Entrecôte, served pink (120 g)

Béarnaise sauce,
golden potato gratin and vegetables

Toblerone Mousse

Served with caramel ice cream and cream

Enjoy the menu with a matching wine for each course

Per person
CHF 138.50

Per person without wine pairing
CHF 98.50

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For our younger guests

Up to 12 years

Breaded pork Schnitzel

With French fries and vegetables

13.50

Chicken Nuggets

With French fries

13.50

Portion of French fries

With ketchup and mayonnaise

10.50

Small portion of French fries

With ketchup and mayonnaise

8.50

Creamy pumpkin Risotto

With Taleggio, roasted pumpkin and pumpkin seeds

15.50

Homemade Gnocchi

Broccoli cream, Gorgonzola and confit tomatoes

16.50

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Provenance

Beef / pork / bacon / chicken:	Metzgerei Aletsch, Mörel (Swiss meat unless otherwise stated)
Regional meat specialities:	Walker AG, Bitsch (Räss unless otherwise stated)
Duck:	France, G. Bianchi AG, Zufikon
Salmon:	Atlantic salmon (NO), G. Bianchi AG, Zufikon
Fruit / vegetables:	Walker AG, Bitsch
Dairy products:	Walker AG, Bitsch
Eggs:	Geflügelfarm Salzmann, Naters
Bread:	Romers's Hausbäckerei (delivery by Walker AG)
Rye Bread:	Zenhäusern et Frères, Sion
Brioche:	Bäckerei Mathieu, Susten-Leuk
Ice cream:	Froneri (Switzerland)

Our staff will be happy to provide information about allergens.

Imported FF / FW products may have been produced using hormones and / or other antimicrobial growth promoters.

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