

# Le Café Valrose

## Starters

Garden salad <i>Valrose dressing</i>		12.-
Tiradito of perch loë <i>Sweet potato, pickled red onion, fresh herbs</i>		31.-
Scottish salmon smoked by the Chef <i>Soft blinis and sour cream with river eggs</i>		32.-
Charcuterie plate <i>Dried slices of beef, raw ham, bacon and sausage</i>		34.-
L'Etivaz AOP Malakoff*	3 pieces	21.-
<i>Mixed salad and toasted seeds</i>	5 pieces	31.-
Pea velouté <i>Mint, Tomme Fleurette cheese*</i>		28.-
Gourmet toast with Vallorbe snails <i>Country bacon, tangy spinach shoots, herb sabayon</i>		39.-

## Seasonal specialties

Chicken blanquette-style <i>Small onion, button mushroom</i>	43.-
Roasted pollock <i>French-style peas, shellfish sauce</i>	57.-
Saanenland veal chop <i>Baby potatoes, local chanterelles</i>	69.-
Beef à la Rodzemounaise <i>Trofie pasta, spring onion</i>	56.-



## Valrose classics

Saanenland beef rib steak	200g	53.-
<i>Carrot tops, raspberry, rich jus</i>	300g	69.-
Violin zucchini risotto		36.-
<i>Zucchini flower, sage, salami</i>		
Hand-cut beef tartare from Saanenland		41.-
<i>French fries</i>		
The famous Valrose burger		38.-
<i>With grilled bacon</i>		+4.-

## Pays-d'Enhaut fondue

Valrose fondue*	29.-
Valrose fondue* with champagne	39.-
<i>Can be served with potatoes</i>	
<i>Fromage des Forts (50%), Pra (25%), L'Etivaz AOP * (25%)</i>	
<i>Arnaud Guichard Master cheesemaker</i>	
<i>Cheese Dairy La Fleurette in Rougemont</i>	

## Cheeses and desserts

Cheese plate*	24.-
<i>Cheeses selection from Pays-d'Enhaut</i>	
<i>Cheese Dairy La Fleurette in Rougemont</i>	
<i>Farm Le Sapalet in Rossinière</i>	
Dessert trolley	Per piece 11.-
<i>Selection of fresh sweets and pastries</i>	

All our prices are in Swiss francs, all taxes included.

\*Authentic products from  
Pays-d'Enhaut.



Do not hesitate to advise us in  
case of allergies or intolerance.