

# LA TABLE DU VALROSE

## CARTE N°24

August 2025

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### MENU

#### "BOUQUET" PRAWNS FROM NOIRMOUTIER

Agua chile, allium aromatics, "Shrimp Roll"

#### LOCAL PORCINI MUSHROOMS

In various ways, hint of coffee and fig tree leaves

#### LINE-CAUGHT TURBOT FROM L'HERBAUDIÈRE

Glazed, organic tomato, selected caviar, sweet seaweed

#### BLUE LOBSTER FROM CHAUSEY

Binchotan-grilled, beeswax cherries, Kalamata olives, purple shiso

#### ALPINE PORK FROM PAYS-D'ENHAUT

Nose-to-tail, orchard plums "umeboshi", Thai basil

#### BLACKCURRANT FROM JANINE'S GARDEN

Leaves and fruits, absinthe, yoghourt by our friend Arnaud

#### HONEY FROM ROUGEMONT

Textured, pollen, plural cereals

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### 7-COURSE MENU

310.-

### 5-COURSE DISCOVERY MENU

260.-

Selection of refined cheeses from the Pays-d'Enhaut region

28.-

# FOOD AND WINE PAIRINGS

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## BETWEEN TRADITION AND MODERNITY

This selection, drawn from lesser-known regions  
and classic terroirs, far from the beaten track,  
is sure to surprise you

### 5-COURSE PAIRING

190.-

### 7-COURSE PAIRING

220.-

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## PRESTIGE

Discover here classic and subtle pairings,  
crafted by some  
of the most prestigious estates.

### 3-COURSE PAIRING

250.-

### 5-COURSE PAIRING

350.-

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The selected menu is elaborated for every guest at your table.  
Please, do not hesitate to inform us of any allergies or intolerances.

*Meat and fish origin: Switzerland, France.*  
*All our prices are in Swiss francs, including 8.1% VAT.*

# À LA CARTE

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"BOUQUET" PRAWNS FROM NOIRMOUTIER 85.-  
Agua chile, allium aromatics, "Shrimp Roll"

"POMME FLEURETTE" 4.0 75.-

LOCAL PORCINI MUSHROOMS 95.-  
In various ways, hint of coffee and fig tree leaves

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LINE-CAUGHT TURBOT FROM L'HERBAUDIÈRE 115.-  
Glazed, organic tomato, selected caviar, sweet seaweed

BLUE LOBSTER FROM CHAUSEY 110.-  
Binchotan-grilled, beeswax cherries, Kalamata olives, purple shiso

DUCK FROM APPENZEL 98.-  
"Pekin style" with sweet spices, rhubarb, red berries

ALPINE PORK FROM PAYS-D'ENHAUT 105.-  
Nose-to-tail, orchard plums "umeboshi", Thai basil

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BLACKCURRANT FROM JANINE'S GARDEN 38.-  
Leaves and fruits, absinthe, yoghourt by our friend Arnaud

HONEY FROM ROUGEMONT 38.-  
Textured, pollen, plural cereals

BLACKBERRY SOUFFLÉ 76.-  
Chocolate, oxalis

For two people

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