

LA TABLE DU VALROSE

CARTE N°23

June 2025

MENU

KOHLRABI FROM "LE POTAG'OEX" FARM

In various ways, alpine herb broth, sobatcha

SQUID FROM SAINT-GILLES-CROIX-DE-VIE

Selected caviar, squid ink, alliums, Iberic ham from the Alcala brothers

MEDITERRANEAN AMBERJACK

Green tomato, jalapeño, tapioca, Sicilian pistachios

CARABINERO FROM THE GOLF OF VALENCIA

Melon, fresh almonds, lemon verbena

PRIME CUT VEAL FROM SAANENLAND, AND MORE

Baby leeks, algae, tarragon, green Chartreuse

SNAP PEAS FROM YAËL AND BASTIEN'S FARM

Chasselas verjuice, lemon balm, orgeat

ORCHARD CHERRIES FROM THE PAYS-D'ENHAUT

Purple shiso, liquorice, Taggiasca olives

7-COURSE MENU

310.-

Should you wish so, two surprise dishes can be added to the menu

9-COURSE MENU

350.-

5-COURSE DISCOVERY MENU

260.-

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

28.-

FOOD AND WINE PAIRINGS

GRANDE TRADITION

Wines from renowned appellations,
from rich and well-known terroirs, this selection includes
reputable estates from the wine world.

You will discover classic and subtle pairings.

MODERN AND ATYPICAL

*By playing on harmonious and contrasted pairings,
discover some hidden gems from the worlds of winemaking,
distillation and fermentation.*

*This selection from little-known regions and terroirs,
far off the beaten track, will surprise you.*

5-COURSE PAIRING

190.-

7-COURSE PAIRING

220.-

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, Spain and Italy.
All our prices are in Swiss francs, including 8.1% VAT.*

À LA CARTE

KOHLRABI FROM "LE POTAG'OEX" FARM 75.-
In various ways, alpine herb broth, sobatcha

"POMME FLEURETTE" 4.0 82.-

SQUID FROM SAINT-GILLES-CROIX-DE-VIE 115.-
Selected caviar, squid ink, alliums, Iberic ham from the Alcala brothers

MEDITERRANEAN AMBERJACK 95.-
Green tomato, jalapeño, tapioca, Sicilian pistachios

CARABINERO FROM THE GOLF OF VALENCIA 110.-
Melon, fresh almonds, lemon verbena

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

PRIME CUT VEAL FROM SAANENLAND, AND MORE 105.-
Baby leeks, algae, tarragon, green Chartreuse

SNAP PEAS FROM YAËL AND BASTIEN'S FARM 38.-
Chasselas verjuice, lemon balm, orgeat

ORCHARD CHERRIES FROM THE PAYS-D'ENHAUT 38.-
Purple shiso, liquorice, Taggiasca olives

RASPBERRY SOUFFLÉ 76.-
Green tea "Buddha's Dream" For two people

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LUNCH MENU

KOHLRABI FROM "LE POTAG'OEX" FARM

In various ways, alpine herb broth, sobatcha

OR

"POMME FLEURETTE" 4.0

MEDITERRANEAN AMBERJACK

Green tomato, jalapeño, tapioca, Sicilian pistachios

OR

PRIME CUT VEAL FROM SAANENLAND, AND MORE

Baby leeks, algae, tarragon, green Chartreuse

SNAP PEAS FROM YAËL AND BASTIEN'S FARM

Chasselas verjuice, lemon balm, orgeat

OR

ORCHARD CHERRIES FROM THE PAYS-D'ENHAUT

Purple shiso, liquorice, Taggiasca olives

3-COURSE MENU

150.-

3-COURSE FOOD AND WINE PAIRING

70.-

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VEGETARIAN MENU

"A VERY VERY GREEN SALAD"

KOHLRABI FROM "LE POTAG'OEX" FARM
In various ways, alpine herb broth, sobatcha

"POMME FLEURETTE" 4.0

FIELD-GROWN CRAPAUDINE BEETROOT
Blackberries, elderflower, pollen, vegetarian civet-style sauce

SPINY ARTICHOKE
Burnt bread, licorice flavored "barigoule" sauce, confit egg yolk

SNAP PEAS FROM YAËL AND BASTIEN'S FARM
Chasselas verjuice, lemon balm, orgeat

ORCHARD CHERRIES FROM THE PAYS-D'ENHAUT
Purple shiso, Taggiasca olives

7-COURSE MENU

260.-

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