

LA TABLE DU VALROSE

CARTE N°17

MENU

WHITE ASPARAGUS FROM VALAIS

Bloody sorrels, "selection" Ossetra caviar, pollen

MORELS FROM THE REGION

Abalone from Brittany, mountain herbs Green curry, seaweed condiment

MONKFISH FROM ROSCOFF HARBOR

Grilled on BBQ, the last pears, lovage, our XO sauce

BLUE LOBSTER FROM CHAUSEY

Chawanmushi, preserved truffles, allicea

MILK-FED LAMB FROM SAPALET FARM

Mint flavoured peas, capers, crispy belly, tasty juice

CORSICA'S CITRUS FRUITS

Creamy yogurt from Rougemont, intense vanilla

PURE ARABICA COFFEE

Brown Mushrooms, licorice

7-COURSE MENU

340.-

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

9-COURSE MENU

380.-

5-COURSE DISCOVERY MENU

280.-

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.

or

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-COURSES PAIRING

170.-

7-COURSES PAIRING

200.-

Please do not hesitate to inform us of any allergies or intolerances.

*Meat and fish origin: Switzerland and France.
All our prices are in Swiss francs, including 8,1% VAT*